

# SH SIMCOE

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (50%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	4.5 kg (32.1%)	85 %	5
Grain	Oats, Flaked	1.5 kg (10.7%)	80 %	2
Grain	Żytni	1 kg (7.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	50 g	20 min	13.2 %
Boil	Simcoe	60 g	15 min	13.2 %
Whirlpool	Simcoe	60 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Slant	1700 ml	Wyeast Labs