

simcoe saison ipa

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **48**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (71.4%) | 80 % | 6 |
| Grain | Briess - Pilsen Malt | 0.8 kg (22.9%) | 80.5 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (5.7%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Simcoe | 60 g | 2 min | 13.2 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |
| Boil | WAI-ITI | 30 g | 6 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |