

# IPA SIMCOE

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **109**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	7 kg (77.8%)	--- %	4
Grain	płatki pszenne	1 kg (11.1%)	--- %	2
Grain	Płatki owsiane	0.5 kg (5.6%)	85 %	3
Grain	cookie VM	0.5 kg (5.6%)	--- %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Simcoe	40 g	60 min	13.2 %
Boil	Simcoe	40 g	15 min	13.2 %
Boil	Simcoe	40 g	5 min	13.2 %
Boil	Simcoe	40 g	1 min	13.2 %
Dry Hop	Simcoe	40 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis