

IPA SIMCOE

- 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 |