

# SIMCOE

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **79**
- SRM **8.5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

| Type           | Name    | Amount         | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (89.5%) | 81 %  | 26  |
| Sugar          | glukoza | 0.2 kg (10.5%) | 100 % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 60 min | 10 %       |
| Boil    | Marynka | 10 g   | 30 min | 10 %       |
| Boil    | Simcoe  | 10 g   | 20 min | 11.5 %     |
| Boil    | Simcoe  | 10 g   | 15 min | 11.5 %     |
| Boil    | Simcoe  | 10 g   | 10 min | 11.5 %     |
| Boil    | Simcoe  | 10 g   | 5 min  | 11.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.5 g  | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for | Time  |
|--------|-------------------|--------|---------|-------|
| Flavor | skórka pomarańczy | 20 g   | Boil    | 5 min |
| Flavor | kolendra          | 10 g   | Boil    | 5 min |