

West Coast Simcoe

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilznieński | 2.03 kg (31.3%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 3.76 kg (57.9%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.35 kg (5.4%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.35 kg (5.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 18 g | 60 min | 10 % |
| Boil | Simcoe | 150 g | 15 min | 13.2 % |
| Dry Hop | Simcoe | 100 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |

Notes

- 1,5 ml kwasu do zacierania, 1 ml do wody do wysładzania. Pół łyżeczki soli gorzkiej.
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