

## 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