

## #15 Simoce SH

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **10.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	PE polding jasne	1.7 kg (44.2%)	78 %	20
Liquid Extract	PE polding ale	1.7 kg (44.2%)	78 %	40
Sugar	cukier	0.2 kg (5.2%)	100 %	0
Grain	SŁÓD KARMELOWY ciemny Viking Malt	0.25 kg (6.5%)	77 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.3 %
Boil	Simcoe	10 g	10 min	13.3 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.3 %
Dry Hop	Simcoe	40 g	3 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	własne