

## #17 Simcorillo

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	PE polding jasne	1.7 kg (44.2%)	78 %	30
Liquid Extract	PE polding ale	1.7 kg (44.2%)	78 %	40
Sugar	cukier	0.2 kg (5.2%)	100 %	---
Grain	SŁÓD KARMELOWY jasny Viking Malt	0.25 kg (6.5%)	77 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	80 min	13.5 %
Boil	Amarillo	10 g	30 min	8.9 %
Boil	Simcoe	10 g	30 min	13.3 %
Dry Hop	Amarillo	15 g	7 day(s)	8.9 %
Dry Hop	Simcoe	10 g	7 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gestwa	Ale	Slant	100 ml	---