

# 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