

#16 Misty Simcoe

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **56**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	75 %	5
Grain	Płatki pszeniczne	0.5 kg (7.1%)	65 %	3
Grain	Słód owsiany Fawcett	0.5 kg (7.1%)	70 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	30 g	60 min	9.8 %
Boil	Simcoe	25 g	30 min	12.4 %
Aroma (end of boil)	Simcoe	25 g	10 min	12.4 %
Dry Hop	Simcoe	50 g	5 day(s)	12.4 %

Yeasts

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