

## 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     |