West Coast Simcoe

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **101**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.03 kg *(31.3%)*	81 %	4
Grain	Viking Pale Ale malt	3.76 kg *(57.9%)*	80 %	5
Grain	Strzegom Wiedeński	0.35 kg *(5.4%)*	79 %	10
Grain	Weyermann - Carapils	0.35 kg *(5.4%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	10 %
Boil	Simcoe	150 g	15 min	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

Yeasts

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

Notes

- 1,5 ml kwasu do zacierania, 1 ml do wody do wysladzania. Pół łyżeczki soli gorzkiej.
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