



Flight of Simcoe

14-B American IPA

Size: 5 gal

Efficiency: 88%

Attenuation: 86%

Original Gravity: 1.056

Terminal Gravity: 1.008

Color: 5.25

Alcohol: 6.26%

Bitterness: 69.8

Ingredients:

7.19 lb (79.3%) 2-Row Brewers Malt - added during mash
1.5 lb (16.6%) Vienna Malt - added during mash
0.19 lb (2.1%) 2-Row Caramel Malt 40L - added during mash
0.19 lb (2.0%) 2-Row Carapils Malt - added during mash
0.46 oz (13.4%) Chinook (12.8%) - added during boil, boiled 60m
0.31 oz (8.9%) Chinook (12.8%) - added during boil, boiled 45m
0.72 oz (20.8%) Centennial (9.9%) - added during boil, boiled 30m
0.77 oz (22.4%) Centennial (9.9%) - added during boil, boiled 15m
0.7 oz (20.3%) Cascade (6.4%) - added during boil
0.31 oz (9.0%) Centennial (9.9%) - added during boil
.09 oz (2.6%) Falconers Flight Blend (11.0%) - added during boil
.09 oz (2.6%) Simcoe (13.0%) - added during boil
1.28 ea White Labs WLP060 American Ale Yeast Blend



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