

# Simcoe Pale Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **53**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (95.2%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Boil	Simcoe	10 g	60 min	12.8 %
Aroma (end of boil)	Simcoe	35 g	5 min	13.3 %
Whirlpool	Simcoe	55 g	20 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Notes

- zacieranie w 70-68 stopni  
chmilenie whirlpool 20 min po schłodzeniu do ~75 stopni  
*Jun 15, 2017, 12:41 PM*