

# Jasne Ale Świąteczne SH Simcoe

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	4 kg (78.4%)	83 %	6
Grain	Żytni	0.8 kg (15.7%)	85 %	8
Grain	Abbey Malt Weyermann	0.3 kg (5.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	imbir	10 g	Boil	15 min
Spice	cynamon	10 g	Boil	15 min
Spice	goździki	1 g	Boil	15 min
Spice	skórka pomarańczy	20 g	Boil	15 min

## Notes

- Te same przyprawy w podobnej ilości na cichą.  
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