

Simcoe Pale Ale

- 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
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