

# 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.  
Nov 11, 2022, 1:32 PM