

## #6 American Pale Ale (Single Hop Simcoe)

- Gravity **12.4 BLG**
- ABV ---
- IBU **48**
- SRM **6.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 4 kg (76.2%)   | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 1 kg (19%)     | 80 %  | 6   |
| Grain | Weyermann - Carared        | 0.25 kg (4.8%) | 75 %  | 45  |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 15 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe | 15 g   | 30 min   | 13.2 %     |
| Boil                | Simcoe | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 20 g   | 0 min    | 13.2 %     |
| Dry Hop             | Simcoe | 80 g   | 5 day(s) | 13.2 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |