

# American Wheat Simcoe

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- Gravity **12.1 BLG**
- ABV ---
- IBU **21**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **83.5C**
- Add grains
- Keep mash **10 min** at **76C**
- Sparge using **-11 liter(s)** of **76C** water

## Fermentables

| Type  | Name       | Amount | Yield | EBC |
|-------|------------|--------|-------|-----|
| Grain | Pilzneński | 2 kg   | 80 %  | 4   |
| Grain | Pszeniczny | 2 kg   | 83 %  | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 13 g   | 60 min   | 12.9 %     |
| Boil    | Simcoe | 17 g   | 0 min    | 12.9 %     |
| Dry Hop | Simcoe | 20 g   | 5 day(s) | 12.9 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 100 g  | Safale     |