

# HopHop Simcoe

- Gravity **12.6 BLG**
- ABV **5.2 %**
- IBU **55.1**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.04 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **18.04 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount | Yield   | EBC |
|-------|---------------------|--------|---------|-----|
| Grain | Pilsner (Weyermann) | 2.2 kg | 82.23 % | 7   |
| Grain | Pale Ale            | 0.5 kg | 74.84 % | 13  |
| Grain | Viking Wheat Malt   | 0.5 kg | 84 %    | 15  |
| Grain | Oats, Flaked        | 0.2 kg | 80 %    | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 10 g   | 60 min   | 12.1 %     |
| Boil    | Simcoe | 10 g   | 30 min   | 12.1 %     |
| Boil    | Simcoe | 10 g   | 20 min   | 12.1 %     |
| Boil    | Simcoe | 10 g   | 10 min   | 12.1 %     |
| Dry Hop | Simcoe | 50 g   | 5 day(s) | 13 %       |

## Yeasts

| Name            | Type | Form | Amount | Laboratory    |
|-----------------|------|------|--------|---------------|
| Safale American | Ale  | Dry  | --- g  | DCL/Fermentis |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |             |       |      |        |
|-------------|-------------|-------|------|--------|
| Water Agent | Lactic Acid | 2.5 g | Mash | 60 min |
| Water Agent | Lactic Acid | 2.1 g |      | 60 min |