

# SAPA Simcoe

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- Gravity **12.4 BLG**
- ABV ---
- IBU **51**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (90%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Simcoe	50 g	5 min	13.2 %
Dry Hop	Simcoe	75 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis