

Simcoe APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (39.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2.8 kg (21.9%) | 83 % | 5 |
| Grain | Viking Vienna Malt | 5 kg (39.1%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 20 g | 50 min | 12 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Simcoe | 35 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 13.2 % |