

SiMo-n APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2.1 kg (84%) | 82 % | 4 |
| Grain | Weyermann - Carahell | 0.15 kg (6%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.25 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 12.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 11.7 % |
| Dry Hop | Mosaic | 25 g | 7 day(s) | 12.2 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 11.7 % |
| Boil | lunga | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |