

# Single Hop Simcoe 1(1)

- Gravity **11.8 BLG**
- ABV ---
- IBU **50**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (94.7%)	85 %	7
Grain	Carahell	0.25 kg (5.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	11.4 %
Boil	Simcoe	15 g	30 min	11.4 %
Boil	Simcoe	15 g	15 min	11.4 %
Boil	Simcoe	15 g	0 min	11.4 %
Dry Hop	Simcoe	35 g	5 day(s)	11.4 %

## Yeasts

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

## Notes

- Pierwsza warka. Warzenie zaplanowane na 17.10.2015.  
*Oct 11, 2015, 11:52 AM*
- Finalnie uzyskałem 15 L piwa o ekstrakcie 13. Jak na pierwszą warkę w smaku jest mało atrakcyjne ale pijalne - na poziomie Żywca APA ;).

Oct 30, 2015, 9:08 AM