

Single Hop simcoe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **69 C**, Time **40 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **69C**
- Keep mash **5 min** at **79C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (97.8%)	80 %	6
Grain	Caramel/Crystal Malt - 120L	0.1 kg (2.2%)	72 %	236

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	200 ml	---