

## Simcoe APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Malteurop Pale Ale    | 3.5 kg (63.6%) | 79 %  | 6   |
| Grain | Malteurop Pilznieński | 1.5 kg (27.3%) | 79 %  | 4   |
| Grain | Płatki pszeniczne     | 0.5 kg (9.1%)  | 85 %  | 3   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Simcoe                 | 40 g   | 5 min    | 13.2 %     |
| Dry Hop             | Simcoe                 | 60 g   | 2 day(s) | 13.2 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 11 g   | ---        |