

## Single hop Simcoe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**

### Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (87.7%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.2 kg (3.5%) | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.8%) | 78 %  | 4   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 20 g   | 20 min   | 13.2 %     |
| Boil    | Simcoe | 30 g   | 10 min   | 13.2 %     |
| Dry Hop | Simcoe | 140 g  | 5 day(s) | 13.2 %     |
| Boil    | Simcoe | 30 g   | 1 min    | 13.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Fining | chmiel irlandzki | 6 g    | Boil    | 10 min |