Simcoe APA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(39.1%)*	80 %	5
Grain	Viking Wheat Malt	2.8 kg *(21.9%)*	83 %	5
Grain	Viking Vienna Malt	5 kg *(39.1%)*	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Boil	Citra	15 g	20 min	12 %
Boil	Simcoe	15 g	20 min	13.2 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Simcoe	35 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.