

# APA Single Hop Simcoe

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **5.3**
- Style **American Pale Ale**

## 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 **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (81.8%)	80 %	5
Grain	Pszeniczny	1 kg (9.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (2.7%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (1.8%)	75 %	150
Grain	Płatki owsiane	0.5 kg (4.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	simcoe	30 g	60 min	12.6 %
Boil	simcoe	15 g	45 min	12.6 %
Boil	simcoe	20 g	15 min	12.6 %
Aroma (end of boil)	simcoe	25 g	1 min	12.6 %

## Yeasts

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