

Simcoe 2020 ver. 1.0

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **68**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Malt - Pale Ale | 2.5 kg (83.3%) | 80 % | 7 |
| Grain | Simpsons - Golden Naked Oats | 0.25 kg (8.3%) | 73 % | 20 |
| Grain | Weyermann - Zakwaszający | 0.15 kg (5%) | 80 % | 5 |
| Grain | Viking Malt - Cookie | 0.1 kg (3.3%) | 80 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Whirlpool | Simcoe (USA - 2020) | 100 g | 20 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--|---------|------|--------|
| Other | Woda zacieranie (Olsztyńska - Nagórki) | 10000 g | Mash | 71 min |
| Other | Woda wyładzanie (Olsztyńska - Nagórki) | 10000 g | Mash | 71 min |
| Fining | Whirlfloc T | 1 g | Boil | 5 min |