

# Simcoe/Citra

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **42**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale viking malt	5 kg (90.9%)	--- %	8
Grain	karmelowy viking malt	0.5 kg (9.1%)	--- %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	55 min	13.1 %
Boil	Simcoe	15 g	35 min	11.7 %
Boil	Simcoe	10 g	10 min	11.7 %
Aroma (end of boil)	Simcoe	10 g	2 min	11.7 %
Dry Hop	Simcoe	15 g	7 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa us west coast	Ale	Dry	11.5 g	---