

Simcoe SH APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%) | 80 % | 5 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (3.6%) | 75 % | 3 |
| Grain | Pszeniczny | 0.4 kg (7.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 5 g | 60 min | 13 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 20 g | 7 min | 13.2 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g | Mash | 0 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |