

# Simcoe Single Hop

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (62.5%)	80 %	7
Grain	golden ale	0.5 kg (12.5%)	80 %	12
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Maris Otter Crisp	0.5 kg (12.5%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	10 min	9.5 %
Boil	Amarillo	50 g	5 min	9.5 %