

# Simcoe Single hop

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **55**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (47.6%)	82 %	4
Grain	Viking Wheat Malt	0.3 kg (4.8%)	83 %	5
Grain	Viking Vienna Malt	1.6 kg (25.4%)	79 %	7
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.3%)	75 %	30
Grain	Wheat, Flaked	1 kg (15.9%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
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Boil	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	50 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %