

# smash simcoe

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.3 %
Boil	Simcoe	5 g	30 min	13.3 %
Whirlpool	Simcoe	40 g	5 min	13.3 %
Dry Hop	Simcoe	50 g	3 day(s)	13.3 %