

## #6 American Pale Ale (Single Hop Simcoe)

- Gravity **12.4 BLG**
- ABV ---
- IBU **48**
- SRM **6.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (76.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (19%)	80 %	6
Grain	Weyermann - Carared	0.25 kg (4.8%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Simcoe	80 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---