

# APA SH Simcoe #1

- Gravity **11.9 BLG**
- ABV ---
- IBU **38**
- SRM **4.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (57.9%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (23.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.6%)	81 %	5
Grain	Strzegom Monachijski typ I	0.32 kg (7.4%)	79 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	55 min	13.2 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Simcoe	10 g	0 min	13.2 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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