

# APA Simcoe Equinox - WY1318

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (92.6%)	81 %	5
Grain	Biscuit Malt	0.4 kg (7.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	50 min	13.2 %
Boil	Simcoe	15 g	5 min	14.5 %
Whirlpool	Simcoe	30 g	---	14.5 %
77-70C				
Whirlpool	Equinox	50 g	---	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1.6 ml	Wyeast Labs
Starter				