

HopHop Simcoe

- Gravity **12.6 BLG**
- ABV **5.2 %**
- IBU **55.1**
- SRM **7.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.04 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **18.04 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (Weyermann)	2.2 kg	82.23 %	7
Grain	Pale Ale	0.5 kg	74.84 %	13
Grain	Viking Wheat Malt	0.5 kg	84 %	15
Grain	Oats, Flaked	0.2 kg	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.1 %
Boil	Simcoe	10 g	30 min	12.1 %
Boil	Simcoe	10 g	20 min	12.1 %
Boil	Simcoe	10 g	10 min	12.1 %
Dry Hop	Simcoe	50 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Lactic Acid	2.5 g	Mash	60 min
Water Agent	Lactic Acid	2.1 g		60 min