

# Simcoe APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	3.5 kg (63.6%)	79 %	6
Grain	Malteurop Pilznieński	1.5 kg (27.3%)	79 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	40 g	5 min	13.2 %
Dry Hop	Simcoe	60 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---