

# Simcoe APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński      | 5 kg (76.9%)  | 80 %  | 4   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (15.4%)  | 82 %  | 5   |
| Grain | Carabelge                | 0.5 kg (7.7%) | 80 %  | 30  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 40 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 30 g   | 30 min   | 13.2 %     |
| Whirlpool           | Simcoe | 30 g   | 20 min   | 13.2 %     |
| Dry Hop             | Simcoe | 50 g   | 7 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- chmiel na whirlpool dodaję po schłodzeniu brzęczki do 80 stopni , na 20 minut ; po tym czasie oddzielam brzęczkę od chmielu i chłodzę do temperatury zadania drożdży

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