

# Simcoe SH APA

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **50**
- SRM **5.8**
- 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 **4 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (8.7%)	80 %	6
Grain	Briess - Carabrown Malt	0.25 kg (4.3%)	79 %	108

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	45 g	1 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Porażka. Gorycz zalega. Poleży do grudnia w piwnicy.  
*Jun 30, 2017, 8:14 PM*