

# Simcoe SH APA

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **94**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	40 min	13.2 %
Boil	Simcoe	30 g	20 min	13.2 %
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Dry Hop	Simcoe	60 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs