

# American Pale Ale(Single Hop Simcoe)

- Gravity **11.4 BLG**
- ABV ---
- IBU **41**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.5 kg (88.6%)	80 %	4
Grain	Carared	0.25 kg (6.3%)	75 %	39
Grain	Pszeniczny	0.2 kg (5.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	simcoe	15 g	10 min	13.2 %
Aroma (end of boil)	simcoe	15 g	0 min	13.2 %
Dry Hop	simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Ale	Dry	11.5 g	---