

APA Simcoe Equinox - WY1318

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **6**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **32.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (92.6%) | 81 % | 5 |
| Grain | Biscuit Malt | 0.4 kg (7.4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|-------|------------|
| Boil | Simcoe | 20 g | 5 min | 14.5 % |
| Whirlpool | Simcoe | 30 g | --- | 14.5 % |
| 77-70C | | | | |
| Whirlpool | Equinox | 50 g | --- | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 1.6 ml | Wyeast Labs |
| Starter | | | | |