

# Simcoe

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- Gravity **12.4 BLG**
- ABV ---
- IBU **61**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.8 kg (87.9%) | 79 %  | 6   |
| Grain | Pszeniczny        | 0.8 kg (12.1%) | 85 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 22 g   | 55 min | 13.2 %     |
| Boil    | Simcoe | 22 g   | 35 min | 13.2 %     |
| Boil    | Simcoe | 22 g   | 15 min | 13.2 %     |
| Boil    | Simcoe | 22 g   | 5 min  | 13.2 %     |

## Yeasts

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