

# SiMo-n APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg (84%)	82 %	4
Grain	Weyermann - Carahell	0.15 kg (6%)	77 %	26
Grain	Płatki owsiane	0.25 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	15 g	5 min	12.2 %
Aroma (end of boil)	Simcoe	15 g	5 min	11.7 %
Dry Hop	Mosaic	25 g	7 day(s)	12.2 %
Dry Hop	Simcoe	25 g	7 day(s)	11.7 %
Boil	lunga	10 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile