

# Single hop Simcoe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **70 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (8.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Simcoe	30 g	10 min	13.2 %
Dry Hop	Simcoe	140 g	5 day(s)	13.2 %
Boil	Simcoe	30 g	1 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	chmiel irlandzki	6 g	Boil	10 min