

Single Hop Simcoe APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|------|
| Grain | Viking Pilsner malt | 3.38 kg (96.8%) | 82 % | 5 |
| Grain | Viking Wheat Malt | 0.1 kg (2.9%) | 83 % | 7 |
| Grain | Strzegom Barwiący | 0.01 kg (0.3%) | 68 % | 1500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------------------------------------------------------------|--------|--------|----------|------------|
| Boil | Simcoe | 15 g | 20 min | 11.5 % |
| Boil | Simcoe | 25 g | 5 min | 11.5 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 11.5 % |
| Whirlpool | Simcoe | 35 g | 0 min | 11.5 % |
| Na 20 minut przerywać chłodzenie, gdy temperatura będzie poniżej 80 stopni. | | | | |
| Dry Hop | Simcoe | 30 g | 5 day(s) | 11.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
|--------|----------------|-----|------|--------|