

# American Pale Ale(Single Hop Simcoe)

- Gravity **11.4 BLG**
- ABV ---
- IBU **41**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pale Ale   | 3.5 kg (88.6%) | 80 %  | 4   |
| Grain | Carared    | 0.25 kg (6.3%) | 75 %  | 39  |
| Grain | Pszeniczny | 0.2 kg (5.1%)  | 85 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 10 g   | 60 min   | 13.2 %     |
| Boil                | Simcoe | 10 g   | 30 min   | 13.2 %     |
| Boil                | simcoe | 15 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | simcoe | 15 g   | 0 min    | 13.2 %     |
| Dry Hop             | simcoe | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safale us-05 | Ale  | Dry  | 11.5 g | ---        |