

# magnum simcoe

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **31**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	2 kg (21.1%)	82 %	4
Grain	BESTMALZ - Bestt Pale Ale	7.5 kg (78.9%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Ekuanot	25 g	20 min	14 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Simcoe	20 g	3 day(s)	12 %
Dry Hop	Centennial	15 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa Voss Kveik FM 53	Ale	Slant	200 ml	---