

# Nagła APA single hop SIMCOE

- Gravity **12.4 BLG**
- ABV ---
- IBU **43**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 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 **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **35 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

| Type  | Name          | Amount         | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pale Ale Malt | 4.2 kg (73.9%) | 85 %  | 7   |
| Grain | Pilzneński    | 1 kg (17.6%)   | 81 %  | 4   |
| Grain | Pszeniczny    | 0.28 kg (4.9%) | 85 %  | 4   |
| Grain | Carared       | 0.2 kg (3.5%)  | 75 %  | 39  |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 20 g   | 65 min   | 12.3 %     |
| Boil      | Simcoe | 20 g   | 40 min   | 12.3 %     |
| Whirlpool | Simcoe | 6 g    | 0 min    | 12.3 %     |
| Dry Hop   | Simcoe | 45 g   | 6 day(s) | 12.3 %     |

## Yeasts

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