

# 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	Pilznieński	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