

Simcoe APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (15.4%)	82 %	5
Grain	Carabelge	0.5 kg (7.7%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	30 min	13.2 %
Whirlpool	Simcoe	30 g	20 min	13.2 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

Yeasts

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

Notes

- chmiel na whirlpool dodaję po schłodzeniu brzęczki do 80 stopni , na 20 minut ; po tym czasie oddzielam brzęczkę od chmielu i chłodzę do temperatury zadania drożdży

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