

# Simcoe single hop

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.3 kg (80.5%)	80 %	7
Grain	Viking Wheat Malt	0.4 kg (9.8%)	83 %	5
Grain	Cara-Pils/Dextrine	0.2 kg (4.9%)	72 %	4
Grain	Oats, Flaked	0.2 kg (4.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	15 min	13.5 %
Boil	Simcoe	20 g	5 min	13.5 %
Boil	Simcoe	20 g	0 min	13.5 %
Whirlpool	Simcoe	20 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Slant	100 ml	Wyeast Labs