

## #124 Covid APA Simcoe

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **46**
- SRM **2.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **4 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4.15 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **32 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.5 kg (85.4%)	82 %	3
Grain	Weyermann - Carapils	0.2 kg (4.9%)	78 %	4
Grain	Platki owsiane	0.4 kg (9.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.4 %
Boil	Simcoe	20 g	10 min	12.7 %
Boil	Simcoe	30 g	0 min	12.7 %
Dry Hop	Simcoe	50 g	3 day(s)	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	200 ml	---