

#194 Simcoe

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.22 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Steinbach	3.4 kg (73.1%)	81 %	4
Grain	Carapils Weyermann	0.55 kg (11.8%)	78 %	4.5
Grain	Monachijski jasny Viking Malt	0.25 kg (5.4%)	80 %	15
Grain	Pszeniczny Steinbach	0.25 kg (5.4%)	85 %	4
Grain	Carahell Weyermann	0.2 kg (4.3%)	77 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe US 2021	15 g	60 min	12.8 %
Boil	Simcoe US 2021	10 g	30 min	12.8 %
Aroma (end of boil)	Simcoe US 2021	25 g	5 min	12.8 %
Dry Hop	Simcoe US 2021	50 g	7 day(s)	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min