

## APA #2 Simcoe Single Hop

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **45**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale  | 2.5 kg (83.3%) | 80.5 % | 6   |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (16.7%) | 82 %   | 4   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 20 g   | 30 min   | 13.2 %     |
| Boil    | Simcoe | 10 g   | 3 min    | 13.2 %     |
| Boil    | Simcoe | 10 g   | 1 min    | 13.2 %     |
| Boil    | Simcoe | 10 g   | 0 min    | 13.2 %     |
| Dry Hop | Simcoe | 20 g   | 5 day(s) | 13.2 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 500 ml | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |           |        |      |       |
|--------|-----------|--------|------|-------|
| Fining | Whirlfloc | 1.25 g | Boil | 5 min |
|--------|-----------|--------|------|-------|