

# Simcoe SH APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **5.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (86.5%)	80 %	5
Grain	Strzegom Karmel 30	0.6 kg (9.6%)	75 %	30
Grain	Weyermann - Carapils	0.24 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.8 g	Fermentis