

West Coast APA Simcoe SH

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.8%) | 80 % | 5 |
| Grain | Briess - Carapils Malt | 0.2 kg (3%) | 75 % | 30 |
| Grain | Strzegom Pszeniczny | 0.4 kg (6.1%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Simcoe | 180 g | 3 min | 13.2 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Fermentis |

Notes

- Wsypano do 72°C, utrzymywano ok 65°C -> 90 minut
Dodano 1,5ml kw. fosforowego do zacierania
Zacieranie 20L
Wystadzenie 23L
Apr 23, 2024, 6:38 PM