APA simcoe, eqanot

- Gravity **12.9 BLG**
- ABV **---**
- IBU **52**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

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

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(83.3%)*	81 %	4
Grain	Pszeniczny	1 kg *(16.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	14.9 %
Aroma (end of boil)	Simcoe	40 g	10 min	12.6 %
Aroma (end of boil)	Ekuanot	30 g	10 min	14.9 %
Whirlpool	Simcoe	30 g	0 min	12.6 %
Whirlpool	Ekuanot	20 g	0 min	14.9 %
Dry Hop	Ekuanot	35 g	3 day(s)	14.9 %
Dry Hop	Simcoe	30 g	3 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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