

The WIZARDS Recipe Library

Simcoe Amber

Created by Don Levey on 06/17/2007

Brew Target Statistics							
Style	American Amber Ale	Efficiency	77.0 %	Pre-boil Volume	6.50 gallons US	OG	1.056
IBU	37.8	Mash Ratio	1.25 qt/lb	Post-boil Volume	5.50 gallons US	FG	1.012
SRM	16.7	Mash Time	60 min	Boil Time	60 min	Attenuation	78.59216740925119 %
ABV	5.8 %	Liquor Temp. Loss	0.0 F	Evaporation	1 gallons		

Fermentables					
Name	Quantity	Percent	Extract Potential	SRM	Method
American Two-Row	8 lb	72 %	1.037/lb/gal	1.8	Mash
American Munich (Light)	1 lb	9 %	1.033/lb/gal	8	Mash
American Crystal 40L	0.75 lb	6.7 %	1.034/lb/gal	40	MashSteep
American Crystal 120L	0.65 lb	5.8 %	1.033/lb/gal	120	MashSteep
British Pale Chocolate	3.5 oz	2 %	1.034/lb/gal	200	MashSteep
Victory Malt	0.5 lb	4.5 %	1.034/lb/gal	25	Mash
Totals:	11.12 pounds	100%	1.056	16.7	

Mash Schedule						
Type	Start Temp	End Temp	Method	Ramp Minutes	Step Minutes	Instructions
alpha	156 F	156 F	infusion	0	60	Mash in with 3.5 gallons US of water at 169.5 F

sparge	170 F	170 F	fly	0	60	Sparge with 4.6 gallons US at 170.0F to collect 6.5 gallons US
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Flavor Addition Schedule

Name	Quantity	Form	Alpha	Stage	Time
Simcoe	0.65 oz	Plug	13.5	Boil	60
Simcoe	0.5 oz	Plug	13.5	Boil	5
Simcoe	0.33 oz	Plug	13.5	Boil	15
Hop totals:	1.48 ounces		37.8		

Fermentation Schedule

Yeast	Wyeast 1056 American/Chico Ale Yeast	Fermentation temperature
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Produced by [Strangebrew Java](#) version 2.0.0.



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Liberty Hops background provided courtesy of [Hopunion USA](#)