

# pilzner simcoe

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **33**
- SRM **8.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (73.2%)	80 %	4
Grain	Strzegom Karmel 150	0.45 kg (11%)	75 %	150
Grain	Strzegom Monachijski typ I	0.25 kg (6.1%)	79 %	16
Grain	Pszeniczny	0.2 kg (4.9%)	85 %	4
Grain	Carahell	0.2 kg (4.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	10 g	75 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Dry Hop	Simcoe	70 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm lager	Wheat	Dry	12 g	Brewferm