

Simcoe Pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (11.6%)	80 %	5
Grain	Viking Pilsner malt	3.3 kg (76.7%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7%)	75 %	30
Grain	Strzegom Pszeniczny	0.2 kg (4.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.6 %
Boil	Hallertau	10 g	30 min	4.6 %
Boil	Simcoe	5 g	30 min	13 %
Whirlpool	Simcoe	10 g	20 min	13 %
Dry Hop	Simcoe	85 g	2 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	mech	5 g	Boil	15 min
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Notes

- Fermentacja w 9-10 * C
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