

33. Lager ze Stumilowego Lasu" - Simcoe Lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.6**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66.7 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **75.6C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.57 kg (73%)	80 %	4
Grain	Karamel Pils Steinbach	0.39 kg (11.1%)	79 %	6
Grain	Monachijski	0.22 kg (6.3%)	80 %	16
Grain	Pszeniczny	0.17 kg (4.8%)	85 %	4
Grain	Carahell	0.17 kg (4.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	8.7 g	120 min	13.2 %
Boil	Simcoe	8.7 g	30 min	13.2 %
Boil	Simcoe	8.7 g	10 min	13.2 %
Dry Hop	Simcoe	60.87 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	10 g	Fermentis Division of S.I.Lesaffre
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	8.7 g	Boil	15 min

Notes

- Uwarzone 7-07-2018r.

Piwo jasne dolnej fermentacji z grejpfrutowo-sosnowym aromatem oraz zbalansowaną goryczką.
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