

# Simcoe Lager

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **4**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.95 kg (72.8%)	81 %	4
Grain	Steinbach Karamel Pils	0.45 kg (11.1%)	79 %	6
Grain	Monachijski	0.25 kg (6.2%)	80 %	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
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Simcoe	10 g	5 min	13.2 %
Dry Hop	Simcoe	70 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	12 g	Fermentis Division of S.I.Lesaffre

## Notes

- Mech irlandzki - pół paczki.  
Nov 11, 2017, 4:28 PM