

# Simcoe pils

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **40**
- SRM **4.3**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **39.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (95.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (4.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.1 %
Boil	Simcoe	25 g	30 min	12.1 %
Aroma (end of boil)	Simcoe	45 g	5 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Dry	22 g	---