

Simcoe Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **3.8**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.5 kg (93.1%) | 82 % | 4 |
| Grain | Weyermann Carapils | 0.2 kg (5.3%) | 78 % | 4 |
| Grain | Weyermann Zakwaszający | 0.06 kg (1.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga Polish Hops | 10 g | 50 min | 10 % |
| Boil | Simcoe | 20 g | 20 min | 11.7 % |
| Boil | Simcoe | 30 g | 5 min | 11.7 % |

Yeasts

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