

pilzner simcoe

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **33**
- SRM **8.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (73.2%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 0.45 kg (11%) | 75 % | 150 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (6.1%) | 79 % | 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 |
|---------------------|--------|--------|----------|------------|
| First Wort | Simcoe | 10 g | 75 min | 13.2 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 70 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Brewferm lager | Wheat | Dry | 12 g | Brewferm |