

Simcoe Lager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.5**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (67.8%) | 80 % | 4 |
| Grain | Malteurop Mep@Ale | 1 kg (16.9%) | 80 % | 6 |
| Grain | Viking Munich Malt | 0.5 kg (8.5%) | 78 % | 18 |
| Grain | Strzegom Pszeniczny | 0.2 kg (3.4%) | 81 % | 6 |
| Grain | Carahell | 0.2 kg (3.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Whirlpool | Simcoe | 30 g | 1 min | 13.2 % |
| Dry Hop | Simcoe | 40 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |