

Simcoe pils

- 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 Pilzniejszy | 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 | --- |