

# simcoe pils

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **2.9**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (67.6%)	80.5 %	2
Grain	Pszeniczny	1.2 kg (32.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Simcoe	10 g	40 min	13.2 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Whirlpool	Simcoe	35 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis