

Simcoe Pils

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.6**
- Style **Premium American Lager**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.5 kg (11.6%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 3.3 kg (76.7%) | 82 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (7%) | 75 % | 30 |
| Grain | Strzegom Pszeniczny | 0.2 kg (4.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | Hallertau | 40 g | 60 min | 4.6 % |
| Boil | Hallertau | 10 g | 30 min | 4.6 % |
| Boil | Simcoe | 5 g | 30 min | 13 % |
| Whirlpool | Simcoe | 10 g | 20 min | 13 % |
| Dry Hop | Simcoe | 85 g | 2 day(s) | 13 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------|-----|------|--------|
| Fining | mech | 5 g | Boil | 15 min |
|--------|------|-----|------|--------|

Notes

- Fermentacja w 9-10 * C
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