

33. Lager ze Stumilowego Lasu" - Simcoe Lager

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.6**
- Style **Standard American Lager**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66.7 C**, Time **60 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **75.6C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2.57 kg (73%) | 80 % | 4 |
| Grain | Karamel Pils Steinbach | 0.39 kg (11.1%) | 79 % | 6 |
| Grain | Monachijski | 0.22 kg (6.3%) | 80 % | 16 |
| Grain | Pszeniczny | 0.17 kg (4.8%) | 85 % | 4 |
| Grain | Carahell | 0.17 kg (4.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------|---------|----------|------------|
| First Wort | Simcoe | 8.7 g | 120 min | 13.2 % |
| Boil | Simcoe | 8.7 g | 30 min | 13.2 % |
| Boil | Simcoe | 8.7 g | 10 min | 13.2 % |
| Dry Hop | Simcoe | 60.87 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-------|-----|------|------------------------------------|
| Saflager S-23 | Lager | Dry | 10 g | Fermentis Division of S.I.Lesaffre |
|---------------|-------|-----|------|------------------------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 8.7 g | Boil | 15 min |

Notes

- Uwarzone 7-07-2018r.

Piwo jasne dolnej fermentacji z grejfrutowo-sosnowym aromatem oraz zbalansowaną goryczką.
Jul 13, 2018, 11:17 PM