

Simco Pils 2022

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **56**
- SRM **3.3**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (72.9%)	81 %	4
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3
Grain	Weyermann - Carapils	0.5 kg (10.4%)	78 %	4
Grain	BESTMALZ - Best Wheat Malt	0.3 kg (6.3%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Whirlpool	Simcoe	15 g	15 min	13.2 %
Whirlpool	Mosaic	20 g	15 min	10 %
Dry Hop	Simcoe	35 g	3 day(s)	13.2 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %