

# Simcoe Lager

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.5**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (67.8%)	80 %	4
Grain	Malteurop Mep@Ale	1 kg (16.9%)	80 %	6
Grain	Viking Munich Malt	0.5 kg (8.5%)	78 %	18
Grain	Strzegom Pszeniczny	0.2 kg (3.4%)	81 %	6
Grain	Carahell	0.2 kg (3.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Whirlpool	Simcoe	30 g	1 min	13.2 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis