

# Simcoe Pils

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM ---
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznieński	2.4 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saaz	15 g	60 min	3.7 %
Boil	simcoe	5 g	30 min	13.3 %
Aroma (end of boil)	simcoe	5 g	5 min	13.3 %
Whirlpool	simcoe	30 g	0 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-23	Lager	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min