

# Simcoe Pils 2.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **3.4**
- Style **Classic American Pilsner**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 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 **8.1 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (83.3%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (8.3%)	78 %	4
Grain	Płatki ryżowe błyskawiczne	0.2 kg (8.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	11.5 %
Boil	Simcoe	10 g	25 min	11.5 %
Boil	Simcoe	10 g	5 min	11.5 %
Aroma (end of boil)	Simcoe	55 g	0 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34/70	Lager	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	6 g	Boil	10 min
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