

## 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®<br>2,5-4,5 EBC<br>Weyermann | 2.57 kg (73%)   | 80 %  | 4   |
| Grain | Karamel Pils<br>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*