

# pilzner simcoe

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **33**
- SRM **8.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (73.2%)   | 80 %  | 4   |
| Grain | Strzegom Karmel 150        | 0.45 kg (11%)  | 75 %  | 150 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (6.1%) | 79 %  | 16  |
| Grain | Pszeniczny                 | 0.2 kg (4.9%)  | 85 %  | 4   |
| Grain | Carahell                   | 0.2 kg (4.9%)  | 77 %  | 26  |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| First Wort          | Simcoe | 10 g   | 75 min   | 13.2 %     |
| Boil                | Simcoe | 10 g   | 30 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 10 g   | 5 min    | 13.2 %     |
| Dry Hop             | Simcoe | 70 g   | 4 day(s) | 13.2 %     |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Brewferm lager | Wheat | Dry  | 12 g   | Brewferm   |