

# Simcoe Pils

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **3.8**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (93.1%)	82 %	4
Grain	Weyermann Carapils	0.2 kg (5.3%)	78 %	4
Grain	Weyermann Zakwaszający	0.06 kg (1.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga Polish Hops	10 g	50 min	10 %
Boil	Simcoe	20 g	20 min	11.7 %
Boil	Simcoe	30 g	5 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	100 ml	Fermentum Mobile