

# simpsons pils

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **96 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	25 g	45 min	9.3 %
Boil	Premiant	25 g	20 min	9.9 %
Boil	Hersbrucker	20 g	10 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	200 ml	Fermentum Mobile