

# Simcoe Black



Category: 4 - Dark Lager  
Subcategory: C - Schwarzbier (Black Beer)

Author: Tyler Ward

Kettle Volume: 6.73 gal @ 212 °F (1.041)      Efficiency: 72.0%  
Boil Duration: 1 h      Attenuation: 77.0%  
Evaporation: 1.0 gal  
Water Volume Added: 0.0 gal  
Final Volume: 5.5 gal @ 68 °F (1.048)

## Ingredients:

4.5 lb (37.9%) Premium 2-Row Malt; Great Western - added during mash  
6 lb (50.5%) American Munich - added during mash  
6 oz (3.2%) Caramel Malt 40L; Briess - added during mash  
1 lb (8.4%) Midnight Wheat; Briess - steeped before boil  
.5 oz (16.7%) Simcoe® (13.0%) - added during boil, boiled 45 m  
1.0 tsp Wyeast Nutrient - added during boil, boiled 10 m  
1.0 tsp Irish Moss - added during boil, boiled 10 m  
.5 oz (16.7%) Simcoe® (13.0%) - added during boil, boiled 10 m  
2 oz (66.7%) Simcoe® (13.0%) - steeped after boil  
1.0 ea Fermentis S-23 Saflager S-23

## Style:

Recipe	Guideline	
Original Gravity: 1.048	1.046 - 1.052	
Terminal Gravity: 1.011	1.010 - 1.016	
Color: 29.39 SRM	17.0 - 30.0	
Alcohol: 4.81%	4.4% - 5.4%	
Bitterness: 27.9	22.0 - 32.0	

## Analysis:

Efficiency: 72.0%  
Kettle Gravity: 1.041  
Original Gravity: 1.048

Apparent	Real	Weight	Calories
Attenuation: 77.0%	61.9%	Alcohol: 13.56 g	93.54 kcal
Terminal Extract: 1.011	1.018	Carbs: 15.8 g	60.06 kcal
		Protein: 1.11 g	4.43 kcal
% Alcohol: 4.81% ABV	3.78% ABW		Total: 158.02 kcal