

# Pepicano?

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **35 min**
- Temp **70 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **35 min** at **66C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (95.2%)	78 %	5
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	60 min	3.75 %
Boil	Saaz (Czech Republic)	15 g	40 min	3.75 %
Boil	Sorachi Ace	10 g	20 min	10 %
Boil	Saaz (Czech Republic)	10 g	10 min	3.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Rehydratyzowane

## Notes

- po pierwszej fazie zacierania dodano 4l wody temp.95C

Do refermentacji glukoza 130g

*Dec 30, 2017, 11:26 PM*