

Pepíček

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **3.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **35 C**, Time **10 min**
- Temp **49 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **37.3C**
- Add grains
- Keep mash **10 min** at **35C**
- Keep mash **5 min** at **49C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Grain	Viking Wheat Malt	1.6 kg (29.1%)	83 %	5
Grain	Žytni	0.9 kg (16.4%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ellä (AUS)	20 g	5 min	14.6 %
Boil	Saaz (USA)	15 g	5 min	3.75 %
Boil	Kazbek	30 g	45 min	4.6 %
Whirlpool	Simcoe	40 g	5 min	13.2 %
Boil	Premiant	25 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis