

Pepik na medal.

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.1%)	81 %	4
Grain	Monachijski	0.3 kg (4.7%)	80 %	16
Grain	Carahell	0.3 kg (4.7%)	77 %	26
Grain	Viking Pale Ale malt	0.8 kg (12.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	25 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

Notes

- Po ustabilizowaniu temperatury zacieru na 62stopnie oraz po korekcie pH odebrać 9l i zagotować przez 10 minut później dodać do całości
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