

# Pepe

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **7.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (62.5%)	80 %	7
Grain	Pszeniczny	1 kg (20.8%)	85 %	4
Grain	Oats, Flaked	0.5 kg (10.4%)	80 %	2
Grain	Karmelowy żytni Strzegom	0.3 kg (6.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	15 min	5.87 %
Boil	Sybilla	50 g	15 min	5.87 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Oktawia	50 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	125 ml	Fermentum Mobile