

# PePe Wróć

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **3.9**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **54.6C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 3.6 kg (80%)   | 81 %  | 4   |
| Grain | Briess - Carapils Malt     | 0.3 kg (6.7%)  | 74 %  | 3   |
| Grain | Strzegom Monachijski typ I | 0.6 kg (13.3%) | 79 %  | 16  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Marynka           | 20 g   | 60 min | 9 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g   | 10 min | 5 %        |
| Whirlpool           | Lublin (Lubelski) | 50 g   | 15 min | 5 %        |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Saflager S-23 | Lager | Slant | 200 ml | Fermentis  |