

# 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 |