

# Pepiczek

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- Gravity **13 BLG**
- ABV ---
- IBU **37**
- SRM **6.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński                  | 5.5 kg (83.3%) | 81 %  | 4   |
| Grain | Weyermann - Carapils        | 0.5 kg (7.6%)  | 78 %  | 4   |
| Grain | crystal                     | 0.2 kg (3%)    | 79 %  | 120 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (6.1%)  | 79 %  | 22  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | marynka | 70 g   | 45 min | 8 %        |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory  |
|---------------------|-------|--------|--------|-------------|
| Wyeast - Czech Pils | Lager | Liquid | 200 ml | Wyeast Labs |