

# Cytrusowy Pepik

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **6.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (69%)	82 %	4
Grain	Strzegom Monachijski typ II	1.25 kg (21.6%)	79 %	15
Grain	Strzegom Karmel 150	0.25 kg (4.3%)	75 %	150
Grain	Oats, Flaked	0.3 kg (5.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Citra	45 g	5 min	12 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M84 Bohemian Lager	Lager	Slant	500 ml	Mangrove Jack's
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## Notes

- Jak widać, eksperyment.  
*Jan 15, 2018, 4:00 PM*