

# Pepik 2.0`

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	8 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	40 g	60 min	8.1 %
Boil	Sladek	40 g	15 min	8.1 %
Aroma (end of boil)	Saaz	25 g	15 min	4.4 %
Aroma (end of boil)	Saaz	25 g	5 min	4.4 %
Aroma (end of boil)	Sladek	25 g	5 min	8.1 %