

Pepik

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **4**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (30.8%)	80 %	4
Grain	Castle Malting - Pilzneński 6-rzędowy	0.5 kg (15.4%)	80 %	5
Grain	BESTMALZ - Best Pilsen	1 kg (30.8%)	80.5 %	4
Grain	BESTMALZ - Zakwaszaszający	0.25 kg (7.7%)	80.5 %	6
Adjunct	Pszenica niesłodowana	0.5 kg (15.4%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rubin	10 g	50 min	12 %
Boil	Saaz (Czech Republic)	10 g	50 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	6 g	Mangrove Jack's