

Los pepikos

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **38**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 6 kg (92.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (4.6%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.2 kg (3.1%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Boil | Mosaic | 25 g | 15 min | 12 % |
| Boil | Chinook | 25 g | 15 min | 11.3 % |