

# Los pepikos

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- 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 %