

# Pepiczek

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- Gravity **13 BLG**
- ABV ---
- IBU **37**
- SRM **6.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **43.7 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (83.3%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.6%)	78 %	4
Grain	crystal	0.2 kg (3%)	79 %	120
Grain	Strzegom Monachijski typ II	0.4 kg (6.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	70 g	45 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Czech Pils	Lager	Liquid	200 ml	Wyeast Labs