

Pepik 2.0`

- 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 % |