

#074 Desitka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **3.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **7.3 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **20 min** at **100C**
- Keep mash **10 min** at **720C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.9 kg (95.1%)	82 %	4
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4
Grain	Viking Malt dekstrynowy	0.1 kg (1.9%)	79 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	60 min	3.3 %
Boil	Saaz (Czech Republic)	30 g	30 min	3.3 %
Boil	Saaz (Czech Republic)	20 g	20 min	3.3 %
Boil	Saaz (Czech Republic)	40 g	10 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	700 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży	10 g	Boil	10 min