

Desitka 1

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **6.4 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **52.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (83.3%)	81 %	4
Grain	Monachijski	0.3 kg (7.1%)	80 %	16
Grain	Strzegom Karmel 30	0.2 kg (4.8%)	75 %	30
Grain	Żytni	0.2 kg (4.8%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nadwiślański	35 g	60 min	6 %
Aroma (end of boil)	Nadwiślański	40 g	8 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis