

Desitka 2019

- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.9**
- 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 **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **51 C**, Time **15 min**
- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.1 kg (85.4%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10.4%)	79 %	16
Grain	Carabelge	0.2 kg (4.2%)	80 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.2 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Lublin (Lubelski)	35 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	35 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP802 - Czech Budejovice Lager Yeast	Lager	Liquid	100 ml	White Labs

WLP838 - Southern German Lager Yeast	Lager	Liquid	100 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tablets	3 g	Boil	15 min