

# desitka

---

- Gravity **10 BLG**
- ABV ---
- IBU **27**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Monachijski	1 kg (25%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	55 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	4.5 %
Dry Hop	Saaz (Czech Republic)	25 g	3 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	50 ml	White Labs