

## Desitka v.1.1

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **33**
- SRM **4.1**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (72.7%)	81 %	4
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Saaz (Czech Republic)	25 g	25 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	15 min	4.5 %
Whirlpool	Saaz (Czech Republic)	50 g	5 min	4.5 %
Whirlpool	Lublin (Lubelski)	50 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	1500 ml	Fermentum Mobile
Mangrove Jack's M54 Californian Lager	Lager	Slant	400 ml	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	2.5 g	Boil	10 min
Water Agent	chlerek wapnia	5 g	Mash	0 min