

# poltmava desitka

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **21**
- SRM **10.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **75 min** at **67C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (73.2%)	81 %	5
Grain	Weyermann - Dark Munich Malt	0.45 kg (11%)	82 %	22
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.1%)	73 %	120
Grain	Strzegom Czekoladowy jasny	0.25 kg (6.1%)	68 %	400
Grain	Weyermann - Acidulated Malt	0.15 kg (3.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	8 g	60 min	15.4 %
Boil	Saaz (Czech Republic)	50 g	10 min	4.65 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis