

# Rozbiegowa Desitk

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **3.2**
- Style **German Pilsner (Pils)**

## 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 **3.5 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.7 kg (90.2%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (9.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	20 g	60 min	5 %
Boil	Hallertau Mittelfruh	40 g	20 min	5 %
Aroma (end of boil)	Hallertau Mittelfruh	30 g	1 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2208 Munich Lager	Ale	Liquid	1600 ml	Wyeast Labs