

Desitka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (86%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Fuggles	25 g	80 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Boil	Fuggles	20 g	15 min	4.5 %
Whirlpool	Saaz (Czech Republic)	25 g	20 min	4.5 %
Whirlpool	Lublin (Lubelski)	25 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tablets	1 g	Boil	15 min

Notes

- Water profile

CaMgNaSO4Cl

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