

## Desitka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

| Type  | Name               | Amount         | Yield  | EBC |
|-------|--------------------|----------------|--------|-----|
| Grain | Pilzneński         | 3.4 kg (84%)   | 81 %   | 4   |
| Grain | Viking Munich Malt | 0.4 kg (9.9%)  | 78 %   | 18  |
| Grain | Viking Golde Ale   | 0.2 kg (4.9%)  | 80 %   | 10  |
| Grain | Zakwaszający       | 0.05 kg (1.2%) | 58.7 % | 6   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Iunga                 | 9 g    | 75 min | 11 %       |
| Boil    | Saaz (Czech Republic) | 10 g   | 60 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 10 g   | 10 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 0 min  | 4.5 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 160 ml | Fermentum Mobile |

### Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 1 g    | Boil    | 5 min |

### Notes

- - 55°C - 10min
- - 63°C - 20min
- - Odebrana 1/3 zacieru
- - 72°C - 20 min. dekokt
- - 100°C - 15 min dekokt
- - 72°C - 30 min
- - 76°C - 5 min

*Jan 16, 2018, 1:00 PM*