

desitka DDH

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **3.7**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (70%)	81 %	4
Grain	Weyermann - Vienna Malt	0.75 kg (30%)	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	30 min	10 %
Whirlpool	Sybilla	50 g	20 min	4.6 %
Dry Hop	Sybilla	50 g	2 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Dry	11 g	Lallemand

Notes

- Woda - 10l demineralizowanej, 8l przegotowanej Łódzkiej kranówki.
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