Desitka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.1**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.9 kg *(91.8%)*	82 %	4
Grain	Weyermann - Light Munich Malt	0.1 kg *(4.8%)*	82 %	14
Grain	Weyermann - Carapils	0.07 kg *(3.4%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	6 g	60 min	9.5 %
First Wort	Columbus/Tomahawk/Zeus	4 g	60 min	15.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min