Desitka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.4 kg *(88.9%)*	81 %	4
Grain	Weyermann - Carapils	0.2 kg *(7.4%)*	78 %	4
Grain	Carahell	0.1 kg *(3.7%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	18 g	60 min	7 %
Boil	Perle	13 g	20 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min

Notes

- Receptura do przetestowania. Skorygować ph wody. Dodać chlorek wapnia.
  Jan 31, 2021, 6:15 PM