

## Dziesietka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.2**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount      | Yield | EBC |
|-------|------------|-------------|-------|-----|
| Grain | Pilzneński | 4 kg (100%) | 81 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 25 g   | 60 min | 10 %       |
| Aroma (end of boil) | Premiant | 10 g   | 0 min  | 8 %        |

### Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 50 ml  | Fermentum Mobile |