

Desitka Extreme

- Gravity **10 BLG**
- ABV **4 %**
- IBU **38**
- SRM **3.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **79.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **36.2 liter(s)**
- Total mash volume **47.7 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **36.2 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **54.5 liter(s)** of **76C** water or to achieve **79.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9.9 kg (86.1%)	80 %	4
Grain	Żytni	1.6 kg (13.9%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	90 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	200 g	0 min	4 %