

#50 Desitka

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **30**
- SRM **4.1**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (65.2%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (21.7%)	80 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (13%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	5 g	60 min	7.2 %
Boil	Perle	20 g	40 min	7.2 %
Boil	Perle	30 g	20 min	7.2 %
Dry Hop	Perle	45 g	2 day(s)	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	20 g	Fermentis