

Czeski pils Despitka 10.2 Blg

- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **3.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.4 kg (92.1%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.38 kg (7.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 25 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 38 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 38 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|------|--------|------------|
| Gozdawa - W35 German Lager | Lager | Dry | 20 g | Gozdawa |