

Desitka 1

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **5.35 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **24.1 liter(s)** of strike water to **52.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (77.8%) | 81 % | 4 |
| Grain | Monachijski | 0.4 kg (8.9%) | 80 % | 16 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.4%) | 75 % | 30 |
| Grain | Żytni | 0.4 kg (8.9%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Nadwiślański | 35 g | 60 min | 6 % |
| Aroma (end of boil) | Nadwiślański | 40 g | 8 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |