

# DESITKA 100I

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **4.4**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **115 liter(s)**
- Trub loss **5 %**
- Size with trub loss **120.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **145.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **67.6 liter(s)**
- Total mash volume **94.6 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **67.6 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **104.9 liter(s)** of **76C** water or to achieve **145.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	24 kg (88.8%)	80 %	4.5
Grain	Carahell	1 kg (3.7%)	77 %	26
Grain	Zakwasza	0.01 kg	77 %	4
Grain	Strzegom Monachijski typ I	2 kg (7.4%)	79 %	16
Grain	0.01	0.01 kg	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	109.52 g	55 min	7.8 %
Boil	Hersbrucker	219.04 g	5 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	616.07 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	6.17 g	Boil	5 min