

Desitka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (96.2%) | 80 % | 4 |
| Grain | Cara Ruby Castle | 0.05 kg (1%) | 72 % | 49 |
| Grain | Biscuit Malt | 0.05 kg (1%) | 79 % | 45 |
| Grain | Weyermann Caramunich 3 | 0.1 kg (1.9%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Zula | 25 g | 60 min | 9.7 % |
| Boil | Saaz (Czech Republic) | 10 g | 20 min | 4 % |
| Boil | Premiant | 10 g | 20 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4 % |
| Aroma (end of boil) | Premiant | 10 g | 5 min | 8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|--------|-------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 30 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|