

## DESITKA 2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **4.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name  | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt                    | 3.5 kg (74.5%) | 81 %  | 5   |
| Grain | Monachijski typ I<br>15-20 EBC<br>Weyermann | 0.5 kg (10.6%) | 80 %  | 18  |
| Grain | Weyermann - Carahell                        | 0.5 kg (10.6%) | 77 %  | 26  |
| Grain | Weyermann - Acidulated Malt                 | 0.2 kg (4.3%)  | 80 %  | 6   |

### Hops

| Use for | Name                    | Amount | Time   | Alpha acid |
|---------|-------------------------|--------|--------|------------|
| Boil    | Lubelski PL polish hops | 50 g   | 30 min | 5.7 %      |
| Boil    | Saaz (Czech Republic)   | 50 g   | 5 min  | 3.4 %      |

### Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 5 g    | Boil    | 15 min |

## Notes

- 70% woda Demi  
*Nov 9, 2021, 9:51 PM*