

Desitka

- Gravity **10.5 BLG**
- ABV ---
- IBU **40**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **65 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **80 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (80%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | lunga | 22 g | 60 min | 11 % |
| Aroma (end of boil) | Citra | 20 g | 20 min | 13.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 10.5 g | Fermentis |