

Desitka

- Gravity **10 BLG**
- ABV ---
- IBU **22**
- SRM **3.8**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Castle Malting - Pilsen | 4.15 kg (85.6%) | 80.5 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.3%) | 79 % | 16 |
| Grain | Castlemalting - Cara Clair | 0.2 kg (4.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Premiant | 30 g | 60 min | 6.62 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 5 min | 3.11 % |
| Aroma (end of boil) | Premiant | 10 g | 0 min | 6.62 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|-------|---------|-------------|
| Wyeast - Bohemian Lager | Lager | Slant | 1250 ml | Wyeast Labs |