

# desitka

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **40**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.6 kg (80%)	80.5 %	4
Grain	Monachijski jasny castlemalting	0.3 kg (15%)	80 %	15
Grain	bestmalts - Carapils	0.1 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook PL	12 g	60 min	10 %
Boil	Cascade PL	15 g	10 min	5.2 %
Boil	Chinook PL	5 g	15 min	10 %
Aroma (end of boil)	Cascade PL	8 g	0 min	5.2 %
Aroma (end of boil)	Chinook PL	8 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1400 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	chłodnica ;)	1 g	Boil	15 min

## Notes

- Zacieranie dekokcyjne  
*Nov 24, 2020, 10:52 PM*