

# DESITKA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.3**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (67.4%)	81 %	4
Grain	Vienna Malt	1 kg (22.5%)	78 %	8
Grain	Weyermann - Carapils	0.25 kg (5.6%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (4.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	60 min	12.1 %
Boil	Žatecki	50 g	10 min	3.2 %
Boil	Žatecki	50 g	0 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	45 min