

# desitka

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **4**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (82%)	81 %	4
Grain	Strzegom Monachijski typ II	0.35 kg (11.5%)	79 %	22
Grain	Briess - Pale Ale Malt	0.2 kg (6.6%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	7 g	60 min	14 %
Boil	Marynka	7 g	10 min	8 %
Boil	Izabella	7 g	10 min	5.1 %
Whirlpool	Marynka	7 g	15 min	8 %
Whirlpool	Izabella	12 g	15 min	5.1 %