

Desitka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **5.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **45 C**, Time **0 min**
- Temp **53 C**, Time **10 min**
- Temp **63 C**, Time **15 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **0 min** at **45C**
- Keep mash **10 min** at **53C**
- Keep mash **15 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Keep mash **20 min** at **100C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód ciemny bohemski klepiskowy Weyermann	3 kg (54.5%)	80 %	16
Grain	Słód diastatyczny jęczmienny Weyermann	0.5 kg (9.1%)	80 %	3
Grain	Słód Premium Pilsner Weyermann	2 kg (36.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	30 min	3.4 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	5 min	3.4 %
Boil	Sladek	6 g	30 min	5.8 %

Boil	Sladek	40 g	60 min	5.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	9 g	Boil	15 min