

# Desitka/Lager Wiedeński

- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.25 kg (82.3%)	81 %	4
Grain	Strzegom Wiedeński	0.6 kg (15.2%)	79 %	10
Grain	Weyermann - Carapils	0.1 kg (2.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	20 g	60 min	10.64 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	10 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min