

# Desitka ortodoksyjna

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **23**
- SRM **4.9**
- 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 **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (54.3%)	81 %	5
Grain	Monachijski typ I 16 EBC Weyermann	1.5 kg (32.6%)	80 %	20
Grain	Weyermann - Carapils	0.4 kg (8.7%)	78 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (4.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	10 g	60 min	13 %
Boil	Saaz (Czech Republic)	50 g	15 min	4.65 %
Boil	Žatecki	50 g	0 min	3.74 %