

## #49 Desitka(Czeska dziesiątka)

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **2.6**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.43 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.8 kg (88.4%)	82 %	3
Grain	Weyermann - Carapils	0.5 kg (11.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %
Boil	Lublin (Lubelski)	100 g	0 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile