

# Desitka 1

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **4.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **5.35 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **52.8C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (77.8%)	81 %	4
Grain	Monachijski	0.4 kg (8.9%)	80 %	16
Grain	Strzegom Karmel 30	0.2 kg (4.4%)	75 %	30
Grain	Żytni	0.4 kg (8.9%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nadwiślański	35 g	60 min	6 %
Aroma (end of boil)	Nadwiślański	40 g	8 min	6 %

## Yeasts

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