

# Desitka

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (91.4%)	80 %	4
Grain	Monachijski	0.3 kg (7.4%)	80 %	16
Grain	Weyermann - Acidulated Malt	0.05 kg (1.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	0 min	4.5 %
Boil	Kazbek	30 g	90 min	4.6 %

## Yeasts

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