

DESITKA 100I

- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **3.7**
- Style **Munich Helles**

Batch size

- Expected quantity of finished beer **105 liter(s)**
- Trub loss **5 %**
- Size with trub loss **110.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **132.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **63 liter(s)**
- Total mash volume **84 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **63 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **90.9 liter(s)** of **76C** water or to achieve **132.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 20 kg (95.2%) | 80 % | 4.5 |
| Grain | Carahell | 1 kg (4.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Oktawia | 100 g | 55 min | 7.8 % |
| Boil | Hersbrucker | 200 g | 5 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|----------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 562.5 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|-------|
| Fining | whirlflock | 5.63 g | Boil | 5 min |