

# desitka

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **11**
- SRM **3.1**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (94.3%)	81 %	4
Grain	Pszonieczny	0.2 kg (3.8%)	85 %	4
Grain	Jęczmień niesłodowany	0.1 kg (1.9%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	5 min	4.5 %
Dry Hop	Chinook	40 g	5 day(s)	8.6 %

## Yeasts

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