

# Desitka

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **4.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **69 C**, Time **30 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **69C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.55 kg (85%)	80 %	4
Grain	Weyermann - Carapils	0.15 kg (5%)	78 %	4
Grain	BESTMALZ - Best Minich	0.3 kg (10%)	80.5 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	2 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis