Desitka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **4.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(96.2%)*	80 %	4
Grain	Cara Ruby Castle	0.05 kg *(1%)*	72 %	49
Grain	Biscuit Malt	0.05 kg *(1%)*	79 %	45
Grain	Weyermann Caramunich 3	0.1 kg *(1.9%)*	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	25 g	60 min	9.7 %
Boil	Saaz (Czech Republic)	10 g	20 min	4 %
Boil	Premiant	10 g	20 min	7.8 %
Boil	Saaz (Czech Republic)	10 g	5 min	4 %
Aroma (end of boil)	Premiant	10 g	5 min	8 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM30 Bohemska rapsodia	Lager	Liquid	30 ml	Fermentum Mobile