

Desitka

- Gravity **10.5 BLG**
- ABV ---
- IBU **40**
- SRM **4.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **65 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **80 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (80%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	11 %
Aroma (end of boil)	Citra	20 g	20 min	13.5 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10.5 g	Fermentis