

# DESITKA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **21**
- SRM **4.3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **20 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **63C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.3 kg (80.1%)	80 %	4
Grain	Strzegom Karmel 30	0.22 kg (5.3%)	75 %	30
Grain	Monachijski	0.6 kg (14.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	80 min	11.5 %
Boil	Saaz (Czech Republic)	10 g	60 min	3.4 %
Boil	Saaz (Czech Republic)	20 g	10 min	3.4 %
Boil	Saaz (Czech Republic)	15 g	0 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdyra lager	Lager	Dry	5.25 g	gozdura

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5.25 g	Boil	15 min
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