

# Desitka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **73 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **52.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **41.5 liter(s)** of **76C** water or to achieve **73 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński  | 8 kg (76.2%)   | 81 %  | 3   |
| Grain | Monachijski | 2.5 kg (23.8%) | 80 %  | 16  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 65 g   | 60 min | 8.8 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 15 min | 4.5 %      |
| Boil    | Lublin (Lubelski)     | 40 g   | 10 min | 4 %        |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory                         |
|---------------|-------|-------|--------|------------------------------------|
| Saflager S-23 | Lager | Slant | 400 ml | Fermentis Division of S.I.Lesaffre |