

# Desitka

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- Gravity **10 BLG**
- ABV ---
- IBU **33**
- SRM **3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.6 liter(s)**
- Total mash volume **0.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (89.5%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (10.5%)	30 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	14 g	30 min	9.4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	0 min	4 %