

# Desitka

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	2.5 kg (89.3%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (10.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	30 min	8.7 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	5 %
Whirlpool	Lublin (Lubelski)	50 g	1 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP800 - Pilsner Lager Yeast	Lager	Liquid	50 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	2 g	Mash	60 min
Water Agent	gips	4 g	Mash	60 min

Fining	whirflock	1 g	Boil	5 min
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