

Desitka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **25**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **56.3C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński | 4.3 kg (86%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.2 kg (4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------------|--------|--------|------------|
| First Wort | Fuggles | 25 g | 80 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |
| Boil | Lublin (Lubelski) | 25 g | 15 min | 4 % |
| Boil | Fuggles | 20 g | 15 min | 4.5 % |
| Whirlpool | Saaz (Czech Republic) | 25 g | 20 min | 4.5 % |
| Whirlpool | Lublin (Lubelski) | 25 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Fining | whirlfloc tablets | 1 g | Boil | 15 min |

Notes

- Water profile

CaMgNaSO4Cl
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