

# Desitka

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.1**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt           | 1.9 kg (91.8%) | 82 %  | 4   |
| Grain | Weyermann - Light Munich Malt | 0.1 kg (4.8%)  | 82 %  | 14  |
| Grain | Weyermann - Carapils          | 0.07 kg (3.4%) | 78 %  | 4   |

## Hops

| Use for    | Name                   | Amount | Time   | Alpha acid |
|------------|------------------------|--------|--------|------------|
| First Wort | lunga                  | 6 g    | 60 min | 9.5 %      |
| First Wort | Columbus/Tomahawk/Zeus | 4 g    | 60 min | 15.5 %     |
| Boil       | Saaz (Czech Republic)  | 15 g   | 5 min  | 3.5 %      |

## Yeasts

| Name                    | Type  | Form   | Amount | Laboratory  |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g    | Boil    | 15 min |