

# Desitka

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3.5**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.43 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	caramel pils	0.5 kg (11.1%)	78 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	65 g	60 min	4 %
Boil	Nelson Sauvign	40 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
saflager S-189	Lager	Dry	11.5 g	fermentis