

# Desitka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (84%)	81 %	4
Grain	Viking Munich Malt	0.4 kg (9.9%)	78 %	18
Grain	Viking Golde Ale	0.2 kg (4.9%)	80 %	10
Grain	Zakwaszający	0.05 kg (1.2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	9 g	75 min	11 %
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	160 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	5 min

## Notes

- - 55°C - 10min
- - 63°C - 20min
- - Odebrana 1/3 zacieru
- - 72°C - 20 min. dekokt
- - 100°C - 15 min dekokt
- - 72°C - 30 min
- - 76°C - 5 min

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