

Desitka - duze

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **36**
- SRM **2.9**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **189.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **81 liter(s)**
- Total mash volume **108 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **81 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **135.8 liter(s)** of **76C** water or to achieve **189.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	27 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	200 g	60 min	11 %