

Desitka ortodoksyjna

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **23**
- SRM **4.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (54.3%) | 81 % | 5 |
| Grain | Monachijski typ I 16 EBC Weyermann | 1.5 kg (32.6%) | 80 % | 20 |
| Grain | Weyermann - Carapils | 0.4 kg (8.7%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (4.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnum PL | 10 g | 60 min | 13 % |
| Boil | Saaz (Czech Republic) | 50 g | 15 min | 4.65 % |
| Boil | Žatecki | 50 g | 0 min | 3.74 % |