

RYE DESITKA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (75%)	82 %	4
Grain	Viking Żytni słód	1 kg (25%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Tomyski	50 g	3 min	2.8 %
Boil	Tomyski	50 g	0 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Liquid	2200 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock T	1 g	Boil	10 min