Desitka (D)

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg *(90.3%)*	72 %	4
Grain	Weyermann - Carapils	0.3 kg *(9.7%)*	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager - z mrożenia	Lager	Culture	100 g	Wyeast

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Water Agent	Woda destylowana	20000 g	Mash	---
Water Agent	Kranówka z dzbanka filtrującego	1500 g	Mash	---
Water Agent	Gips piwowarski	2 g	Mash	---
Water Agent	Sól Epsom	0.2 g	Mash	---
Water Agent	Sól kuchenna	0.25 g	Mash	---
Water Agent	Chlorek Wapnia - proszek	1.6 g	Mash	---
Water Agent	Kwas mlekowy 88%	2 g	Mash	---

Notes

- Woda: https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=MVWYX8T
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