

#074 Desitka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **3.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **7.3 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **100C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 4.9 kg (95.1%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.15 kg (2.9%) | 78 % | 4 |
| Grain | Viking Malt dekstrynowy | 0.1 kg (1.9%) | 79 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 60 g | 60 min | 3.3 % |
| Boil | Saaz (Czech Republic) | 30 g | 30 min | 3.3 % |
| Boil | Saaz (Czech Republic) | 20 g | 20 min | 3.3 % |
| Boil | Saaz (Czech Republic) | 40 g | 10 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 700 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |
| Other | pożywka dla drożdży | 10 g | Boil | 10 min |