

## #80 Polska Desitka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **4.5**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount           | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Malteurop Lager      | 0.545 kg (12%)   | 82 %  | 3   |
| Grain | Weyermann - Carapils | 0.53 kg (11.7%)  | 78 %  | 4   |
| Grain | Strzegom Wiedeński   | 3.455 kg (76.3%) | 79 %  | 10  |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnum            | 25 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 3 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 3 %        |
| Boil    | Lublin (Lubelski) | 50 g   | 0 min  | 3 %        |

### Yeasts

| Name                              | Type  | Form   | Amount | Laboratory |
|-----------------------------------|-------|--------|--------|------------|
| Wyeast 2782 PC Staro-Prague Lager | Lager | Liquid | 50 ml  | Wyeast     |