

# Desitka 2019

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.9**
- 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 **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **51 C**, Time **15 min**
- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **51C**
- Keep mash **90 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 4.1 kg (85.4%) | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.4%) | 79 %  | 16  |
| Grain | Carabelge                  | 0.2 kg (4.2%)  | 80 %  | 30  |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Marynka           | 15 g   | 60 min | 9.2 %      |
| Boil      | Lublin (Lubelski) | 30 g   | 30 min | 4 %        |
| Boil      | Lublin (Lubelski) | 35 g   | 15 min | 4 %        |
| Whirlpool | Lublin (Lubelski) | 35 g   | 5 min  | 4 %        |

## Yeasts

| Name                                  | Type  | Form   | Amount | Laboratory |
|---------------------------------------|-------|--------|--------|------------|
| WLP802 - Czech Budejovice Lager Yeast | Lager | Liquid | 100 ml | White Labs |

|                                      |       |        |        |            |
|--------------------------------------|-------|--------|--------|------------|
| WLP838 - Southern German Lager Yeast | Lager | Liquid | 100 ml | White Labs |
|--------------------------------------|-------|--------|--------|------------|

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Fining | whirlfloc tablets | 3 g    | Boil    | 15 min |