

# DESITKA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (69.8%)	80.5 %	4
Grain	Monachijski	0.5 kg (11.6%)	80 %	16
Grain	Weyermann - Vienna Malt	0.3 kg (7%)	81 %	8
Grain	Briess - Carapils Malt	0.3 kg (7%)	74 %	3
Grain	Acid Malt	0.2 kg (4.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	10 g	60 min	13 %
Boil	Saaz (Czech Republic)	50 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM30 Bohemska rapsodia	Lager	Liquid	1000 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

### Notes

- 70% woda demi  
*Sep 23, 2020, 1:21 PM*