

# Desitka

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **3.1**
- Style **Lite American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **70 C**, Time **5 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **70C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (69.6%)	80 %	4
Grain	Pszeniczny	0.7 kg (30.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10.5 g	Fermentis