

# Desitka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **5.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (63.8%)	80 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (25.5%)	80 %	16
Grain	Karmelowy Czerwony	0.5 kg (10.6%)	80 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---