

# Desitka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **2.9**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.6 kg (86.7%)	80.5 %	2
Grain	Maris Otter Crisp	0.25 kg (8.3%)	83 %	6
Grain	Carahell	0.15 kg (5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	20 g	60 min	8.9 %
Boil	Saaz (Czech Republic)	20 g	15 min	3 %
Boil	Saaz (Czech Republic)	20 g	5 min	3 %
Boil	Saaz (Czech Republic)	30 g	0 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	250 ml	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Dekokcja dwuwarowa, po 20 minutach przerwy 63 odebrane 1/3 zacieru i gotowane 15-20min, to samo po 20min przerwy 72 stopnie.  
*May 25, 2024, 12:26 PM*