

Desitka MPPD 2025

- Gravity **10 BLG**
- ABV ---
- IBU **32**
- SRM **3.5**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.95 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (80%)	81 %	4
Grain	Strzegom Wiedeński	0.6 kg (15%)	79 %	10
Grain	Weyermann - Carapils	0.2 kg (5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	20 g	60 min	10.64 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	10 min	3.3 %

Yeasts

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

Extras

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