

#49 Desitka(Czeska dziesiątka)

- Gravity **10 BLG**
- ABV ---
- IBU **34**
- SRM **2.6**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.43 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Malteurop Lager | 3.8 kg (88.4%) | 82 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (11.6%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 18 g | 60 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |
| Boil | Lublin (Lubelski) | 100 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Liquid | 200 ml | Fermentum Mobile |