

Desitka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.3**
- Style **Standard American Lager**

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 **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (93%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	15 g	60 min	15 %
Aroma (end of boil)	Saaz (Czech Republic)	90 g	0 min	2.99 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	Fermentis