

# Desitka

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **33**
- SRM **3**
- Style **Standard American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 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 **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.4 kg (93.6%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (6.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.7 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	2.8 %
Aroma (end of boil)	Saaz (Czech Republic)	100 g	0 min	2.99 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Diamond Lager	Lager	Dry	11 g	---

## Notes

- Chmiel na aromat dodany po schłodzeniu brzezki do 75 stopni i przetrzymany przez 20 minut (sekcja "Aromat (koniec gotowania) -> Czas 0 min").  
*Mar 1, 2019, 6:57 PM*