

## DESITKA 2

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **4.6**
- Style **Bohemian Pilsener**

### 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (74.5%)	81 %	5
Grain	Monachijski typ I 15-20 EBC Weyermann	0.5 kg (10.6%)	80 %	18
Grain	Weyermann - Carahell	0.5 kg (10.6%)	77 %	26
Grain	Weyermann - Acidulated Malt	0.2 kg (4.3%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski PL polish hops	50 g	30 min	5.7 %
Boil	Saaz (Czech Republic)	50 g	5 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	15 min

## Notes

- 70% woda Demi  
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