

# Desitka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **3.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **73 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **52.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **42 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **41.5 liter(s)** of **76C** water or to achieve **73 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	8 kg (76.2%)	81 %	3
Grain	Monachijski	2.5 kg (23.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	65 g	60 min	8.8 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	400 ml	Fermentis Division of S.I.Lesaffre