

# Desitka

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss --- %
- Size with trub loss **17 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (88.2%)	80 %	2
Grain	Strzegom Monachijski typ I	0.4 kg (11.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	15 min	6.1 %
Aroma (end of boil)	Sybilla	30 g	1 min	6.1 %
Boil	Oktawia	20 g	60 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-23	Lager	Slant	150 ml	Fermentis Division of S.I.Lesaffre