

# Desitka

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **6.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **13.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Cookie	0.5 kg (11.1%)	--- %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	25 g	60 min	8.15 %
Boil	Sladek	10 g	20 min	8.15 %
Aroma (end of boil)	Sladek	15 g	5 min	8.15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34	Lager	Dry	6 g	---