

Desitka

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3.2**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	50 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	45 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	85 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	23 g	---