

# Desitka

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 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	3.33333 kg (83.3%)	82 %	4
Grain	Weyermann - Bohemian Pilsner Malt Dark	0.66667 kg (16.7%)	81 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	5.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	5.5 %
Boil	Saaz (Czech Republic)	40 g	1 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Czech Pilsner	Lager	Dry	10 g	Gozdawa