

# Desitka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **5.8**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (63.8%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.2 kg (25.5%) | 80 %  | 16  |
| Grain | Karmelowy Czerwony         | 0.5 kg (10.6%) | 80 %  | 59  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Magnat            | 15 g   | 60 min | 11.2 %     |
| Boil    | Lublin (Lubelski) | 10 g   | 15 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min  | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11.5 g | ---        |