

# Desitka

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **3.4**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (88.9%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz	40 g	50 min	3.2 %
Aroma (end of boil)	Saaz	10 g	10 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
saflager 34/70	Lager	Dry	11.5 g	---