

# Desitka

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- Gravity **8.9 BLG**
- ABV ---
- IBU **20**
- SRM **3**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (88.9%)	81 %	4
Grain	Briess - Carapils Malt	0.4 kg (11.1%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	50 min	5.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4.5 %