

## #074 Desitka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **3.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **7.3 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **26.8 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **10 min** at **72C**
- Keep mash **20 min** at **100C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt     | 4.9 kg (95.1%) | 82 %  | 4   |
| Grain | Weyermann - Carapils    | 0.15 kg (2.9%) | 78 %  | 4   |
| Grain | Viking Malt dekstrynowy | 0.1 kg (1.9%)  | 79 %  | 13  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 60 g   | 60 min | 3.3 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 30 min | 3.3 %      |
| Boil    | Saaz (Czech Republic) | 20 g   | 20 min | 3.3 %      |
| Boil    | Saaz (Czech Republic) | 40 g   | 10 min | 3.3 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 700 ml | Fermentis  |

## Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Fining | whirfloc T          | 1.25 g | Boil    | 10 min |
| Other  | pożywka dla drożdży | 10 g   | Boil    | 10 min |