# Desitka

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński | 3.4 kg *(84%)* | 81 % | 4 |
| Grain | Viking Munich Malt | 0.4 kg *(9.9%)* | 78 % | 18 |
| Grain | Viking Golde Ale | 0.2 kg *(4.9%)* | 80 % | 10 |
| Grain | Zakwaszający | 0.05 kg *(1.2%)* | 58.7 % | 6 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | lunga | 9 g | 75 min | 11 % |
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 0 min | 4.5 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM30 Bohemska rapsodia | Lager | Liquid | 160 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Fining | Whirlfloc | 1 g | Boil | 5 min |

## Notes

- - 55°C - 10min
  - 63°C - 20min
  - Odebrana 1/3 zacieru
  - 72°C - 20 min. dekokt
  - 100°C - 15 min dekokt
  - 72°C - 30 min
  - 76°C - 5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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