

Desitka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (66.7%)	81 %	4
Grain	Monachijski	0.5 kg (11.1%)	80 %	16
Grain	Viking Pale Ale malt	1 kg (22.2%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	9.1 %
Dry Hop	Saaz (Czech Republic)	60 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalemand Diamond Lager	Lager	Slant	100 ml	Danstar