

## #187 Desitka W-WA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **3.3**
- Style **Bohemian Pilsener**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **67 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.8 kg (95%)	80 %	4
Grain	Weyermann - Carapils	0.2 kg (5%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	50 min	11 %
Dry Hop	Saaz (Czech Republic)	50 g	20 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP833 - German Bock Lager Yeast	Lager	Slant	250 ml	White Labs