

#74 Desitka

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3.9 kg (86.7%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 % | 4 |
| Grain | Acid Malt (zakwaszający) | 0.1 kg (2.2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Premiant | 25 g | 60 min | 8 % |
| Boil | Saaz (Czech Republic) | 35 g | 20 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 4.5 % |
| Dry Hop | Premiant | 25 g | 2 day(s) | 8 % |
| Dry Hop | Saaz (Czech Republic) | 40 g | 2 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------|-------|-----|--------|-----------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |
|------------------|-------|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1 g | Boil | 10 min |