

# desitka

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- Gravity **10.6 BLG**
- ABV ---
- IBU **26**
- SRM **5.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **52 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **65.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **46.8 liter(s)** of **76C** water or to achieve **65.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7.5 kg (78.9%)	80 %	4
Grain	Cara-Pils/Dextrine	1 kg (10.5%)	72 %	4
Grain	Strzegom Karmel 30	1 kg (10.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %
Whirlpool	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	1000 ml	Fermentis