

# DESITKA 100I

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- Gravity **10 BLG**
- ABV ---
- IBU **22**
- SRM **3.6**
- Style **Munich Helles**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.3 kg (96.4%)	80 %	4.5
Grain	Carahell	0.2 kg (3.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	55 min	7.8 %
Boil	Hersbrucker	56 g	5 min	2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	1.5 g	Boil	5 min