

# Desitka

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **3.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (92.1%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	3 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	2000 ml	Wyeast Labs

## Notes

- Woda demineralizowana  
1g soda oczyszczona  
1g chlorek wapnia  
<~5ml kwasu fosforowego rozłożonego na zacieranie i wysładzanie  
pożywka dla drożdży  
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