

# Desitka

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Saaz (Czech Republic)	50 g	30 min	3.7 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	3.7 %
Boil	Lunga	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Czech pilsner 18	Lager	Dry	10 g	Gozdawa