

Desitka (D)

- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **3.4**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.8 kg (90.3%) | 72 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (9.7%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 25 g | 30 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 10 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|---------|--------|------------|
| Wyeast 2308 Munich Lager - z mrozenia | Lager | Culture | 100 g | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------------|---------|---------|------|
| Water Agent | Woda destylowana | 20000 g | Mash | --- |
| Water Agent | Kranówka z dzbanka filtrującego | 1500 g | Mash | --- |
| Water Agent | Gips piwowarski | 2 g | Mash | --- |
| Water Agent | Sól Epsom | 0.2 g | Mash | --- |
| Water Agent | Sól kuchenna | 0.25 g | Mash | --- |
| Water Agent | Chlorek Wapnia - proszek | 1.6 g | Mash | --- |
| Water Agent | Kwas mlekowy 88% | 2 g | Mash | --- |

Notes

- Woda:
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=MVWYX8T>
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