

## hop hop Franciszku Józefie - no sparge

- Gravity **12.4 BLG**
- ABV ---
- IBU **39**
- SRM **5.9**
- Style **Vienna Lager**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **5.15 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **22.1 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński   | 2 kg (55.6%)   | 79 %  | 10  |
| Grain | Pilzneński           | 1.3 kg (36.1%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (8.3%)  | 78 %  | 10  |

### Hops

| Use for             | Name                  | Amount | Time    | Alpha acid |
|---------------------|-----------------------|--------|---------|------------|
| First Wort          | Magnat                | 10 g   | 120 min | 14.2 %     |
| Boil                | Saaz (Czech Republic) | 10 g   | 30 min  | 4.2 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g   | 5 min   | 4.2 %      |
| Whirlpool           | Saaz (Czech Republic) | 10 g   | 15 min  | 4.2 %      |

### Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| w34  | Lager | Dry  | 11 g   | Safale     |