

hop hop Franciszku Józefie - no sparge

- Gravity **12.4 BLG**
- ABV **5 %**
- 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 |

Notes

- Do każdej butelki przy butelkowaniu jeden bobek chmielu Saaz. Lagerować 3 tyg.

No sparge strike volume = boil volume + 1l per kg of grain

$x = 15,4 + 3,7 = 19,1$
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