

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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