

Komunista Franz Jozef - no sparge

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **12.9**
- Style **Vienna Lager**

Batch size

- Expected quantity of finished beer **14.66 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.5 kg (33.3%)	79 %	10
Grain	Weyermann - Carared	2 kg (44.4%)	75 %	45
Grain	Viking Malt Wędzony Czereśnią	1 kg (22.2%)	82 %	12

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnat	15 g	60 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	Slant	200 ml	Safale