

# Franz Joseph

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **4.1**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **70 C**, Time **0 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **0 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.3 kg (75%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.4 kg (9.1%)  | 78 %  | 4   |
| Grain | Monachijski          | 0.7 kg (15.9%) | 80 %  | 16  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Premiant | 20 g   | 10 min | 8 %        |
| Boil    | Sterling | 25 g   | 50 min | 4.5 %      |
| Boil    | Sterling | 25 g   | 55 min | 4.5 %      |