

#Franciszek KWK Wawel

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **3.3**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (90.9%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	50 min	11 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis