

JANUSZ ALE #9

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **11.4**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.2 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 2 min | 4 % |
| Aroma (end of boil) | Marynka | 25 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- całe piwko 66zł na HB - 1,50zł/piwo

Warzenie - 31 X 2017
Początkowa - 13 BLG
Końcowa - 3
Burzliwa - 17/18C
Rozlew - 17 XI 2017
ABV - 5.5%
CO2 - 2.3 ; cukru - 20l
Oct 23, 2017, 11:19 PM