

# Janusz

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **3.6**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **66C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (87%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (6.5%)	78 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (6.5%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	60 min	11.6 %
Boil	Lublin (Lubelski)	30 g	10 min	2.6 %
Aroma (end of boil)	Oktawia	30 g	0 min	7.1 %
Dry Hop	Oktawia	70 g	4 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---