Burak Janusz

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **8**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1.8 kg *(100%)*	78 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	40 min	5.2 %
Aroma (end of boil)	Cascade PL	10 g	5 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
No name	Ale	Slant	50 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	burak czerwony	500 g	Boil	20 min
Flavor	sok z buraka	250 g	Secondary	10 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.