

## Janusz 3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale             | 4 kg (72.7%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1.5 kg (27.3%) | 79 %  | 22  |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Marynka               | 35 g   | 60 min | 8.4 %      |
| Boil    | Saaz (Czech Republic) | 30 g   | 10 min | 3.72 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 400 ml | Fermentis  |