

# Janek

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pale ale 2 row	1 kg (40%)	--- %	6
Grain	słód pszeniczny viking malt	1 kg (40%)	--- %	5
Grain	słód pilznieński viking malt	0.5 kg (20%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	60 min	5.5 %
Boil	Cascade PL	10 g	30 min	5.5 %
Boil	Cascade PL	8 g	5 min	5.5 %
Dry Hop	Cascade PL	30 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M 44	Ale	Dry	11 g	---