

# Janush Jasny

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **5.9**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (71.4%)	80 %	4
Grain	Strzegom Monachijski typ I	0.4 kg (9.5%)	79 %	16
Grain	Strzegom Karmel 30	0.4 kg (9.5%)	75 %	30
Grain	Płatki pszeniczne	0.2 kg (4.8%)	85 %	3
Grain	Płatki owsiane	0.2 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

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