

Janusz Drugi #18

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **8.5**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	5 min	4 %
Whirlpool	Lublin (Lubelski)	25 g	0 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Notes

- Warzenie -
Początkowa - 12 BLG
Końcowa - 2,5
Burzliwa - 16/17
Rozlew - 22 VI 2018
ABV - 5
CO2 - 2.1
Jun 28, 2018, 11:38 AM