

# Letni Janusz

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- Gravity **11.7 BLG**
- ABV ---
- IBU **19**
- SRM **4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (86.2%)	81 %	4
Grain	Briess - Carapils Malt	0.5 kg (8.6%)	74 %	3
Grain	Pszeniczny	0.2 kg (3.4%)	85 %	4
Grain	Acid Malt	0.1 kg (1.7%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

## Yeasts

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