

Janek

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **25**
- SRM **1.5**
- Style **Blonde 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Carapils Malt	0.2 kg (5.4%)	74 %	3
Grain	Simpsons - Caramalt	0.1 kg (2.7%)	76 %	69
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (91.9%)	70 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	10 g	50 min	17 %
Aroma (end of boil)	Brewers Gold	50 g	2 min	7.6 %
Aroma (end of boil)	Cascade	50 g	2 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	11 g	Mangrove Jack's