

# Janusz 3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English Pale 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 **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	4 kg (72.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (27.3%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.4 %
Boil	Saaz (Czech Republic)	30 g	10 min	3.72 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis