

# JANUSZ ALE

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **8.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.4 kg (36.9%) | 80 %  | 4   |
| Grain | Viking Pale Ale malt        | 2.4 kg (36.9%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%)   | 79 %  | 22  |
| Grain | Strzegom Pszeniczny         | 0.3 kg (4.6%)  | 81 %  | 6   |
| Grain | Strzegom Karmel 300         | 0.2 kg (3.1%)  | 70 %  | 299 |
| Grain | zakwaszajacy                | 0.2 kg (3.1%)  | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 35 g   | 60 min | 10 %       |
| Boil    | puławski          | 30 g   | 20 min | 6 %        |
| Boil    | Lublin (Lubelski) | 50 g   | 7 min  | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                       |     |     |      |                 |
|-----------------------|-----|-----|------|-----------------|
| M54 Californian Lager | Ale | Dry | 11 g | Mangrove Jack's |
|-----------------------|-----|-----|------|-----------------|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 15 min |