

## Janusz Drugi #18

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- 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*