

Janush pale ale

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **4.3**
- Style **American 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 **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (100%)	100 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	10 min	12 %
Boil	Sorachi Ace	20 g	30 min	12.5 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar