

## JANUSZ ALE #9

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **11.4**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **19.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.2 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	2 min	4 %
Aroma (end of boil)	Marynka	25 g	1 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Notes

- całe piwko 66zł na HB - 1,50zł/piwo

Warzenie - 31 X 2017  
Początkowa - 13 BLG  
Końcowa - 3  
Burzliwa - 17/18C  
Rozlew - 17 XI 2017  
ABV - 5.5%  
CO2 - 2.3 ; cukru - 20l  
Oct 23, 2017, 11:19 PM