

Janusz Słodowy #1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **8 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **66 C**, Time **100 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **100 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (87.7%)	81 %	4
Grain	Monachijski typ I	0.5 kg (8.8%)	79 %	16
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia 2020	25 g	30 min	9.4 %
Aroma (end of boil)	Oktawia 2020	25 g	0 min	9.4 %
Whirlpool	Oktawia 2020	50 g	0 min	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveiki Lutra	Ale	Slant	1 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1.3 g	Boil	5 min

Notes

- Warzenie 26.04.2021
Whirflock dodany do fermentora.

13,2 brix, 21,5 litrów, drożdże zadane w 26 stopniach.
Fermentacja w pokoju

Próbka pobrana 13.05 - 7,2 brix; po przeliczeniu 5% abv i 75% odfermentowanie. Próbka mocno ziołowa,
lekko słodowa i wyraźna goryczka
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