

# Polsky Janush

- Gravity **11.2 BLG**
- ABV ---
- IBU **52**
- SRM **9**
- Style **Vienna Lager**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **68C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (92.5%)	80 %	4
Grain	Strzegom Karmel 150	0.3 kg (7.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	25 g	20 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M84 Bohemian Lager	Lager	Dry	12 g	Mangrove Jack's