

Janusz 3

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **5.9**
- Style **Extra Special/Strong Bitter (English 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 **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **69 C**, Time **70 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale | 4 kg (72.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (27.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Marynka | 35 g | 60 min | 8.4 % |
| Boil | Saaz (Czech Republic) | 30 g | 10 min | 3.72 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |