Letni Janusz

- Gravity **11.7 BLG**
- ABV **---**
- IBU **19**
- SRM **4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(86.2%)*	81 %	4
Grain	Briess - Carapils Malt	0.5 kg *(8.6%)*	74 %	3
Grain	Pszeniczny	0.2 kg *(3.4%)*	85 %	4
Grain	Acid Malt	0.1 kg *(1.7%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Lublin (Lubelski)	25 g	10 min	4 %
Boil	Lublin (Lubelski)	25 g	0 min	4 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.