

Jopejskie copia

- Gravity **58.7 BLG**
- ABV **43.7 %**
- IBU **64**
- SRM **53.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **900 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **36.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (34.5%) | 80 % | 7 |
| Grain | Monachijski | 5 kg (34.5%) | 80 % | 15 |
| Grain | Strzegom Wiedeński | 1 kg (6.9%) | 79 % | 10 |
| Grain | Biscuit Malt | 1 kg (6.9%) | 80 % | 40 |
| Grain | Strzegom Karmel 300 | 1 kg (6.9%) | 80 % | 300 |
| Grain | Carared | 0.4 kg (2.8%) | 75 % | 39 |
| Grain | Wędzony bukiem Viking Malt | 0.5 kg (3.4%) | 80 % | 10 |
| Grain | Zakwaszający | 0.3 kg (2.1%) | 80 % | 5 |
| Grain | Czekoladowy | 0.2 kg (1.4%) | 75 % | 600 |
| Grain | Carafa special II | 0.1 kg (0.7%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 200 g | 60 min | 8.2 % |
| Boil | Lublin (Lubelski) | 200 g | 60 min | 3.3 % |
| Boil | Lublin (Lubelski) | 100 g | 15 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|-----------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |
| Sweet Mead Yeast | Wine | Dry | 10 g | --- |
| Sacharomyces Bayanus | Champagne | Dry | 10 g | --- |
| Lactobacillus plantarum | Ale | Dry | 5 g | --- |
| Lactobacillus delbureckii | Ale | Dry | 5 g | --- |
| Penicillium Camemberti | Ale | Dry | 5 g | --- |
| Penicillium Roqueforti | Ale | Dry | 1 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|-----------|----------|
| Other | Pożywka dla drożdży | 3 g | Primary | 1 day(s) |
| Other | cukier | 1 g | Boil | 1 min |
| Water Agent | kreda | 10 g | Mash | 1 min |
| Fining | żelatyna | 3 g | Secondary | 3 day(s) |