

Jopejskie GW1

- Gravity **38.7 BLG**
- ABV **21.4 %**
- IBU **87**
- SRM **34.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-------------------------------|----------------|-------|-----|
| Grain | Amber Malt | 5 kg (71.4%) | 75 % | 43 |
| Dry Extract | Briess DME - Traditional Dark | 1.5 kg (21.4%) | 95 % | 59 |
| Sugar | Brown Sugar, Dark | 0.5 kg (7.1%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 30 min | 7 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 30 min | 15.5 % |
| Boil | Lublin (Lubelski) | 100 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
| Safale S-04 | Ale | Dry | 10 g | Safale |

Notes

- Fermentacja w 22 stopniach przez 6 miesiocy.
Aug 22, 2018, 2:31 PM