

Jopejskie

- Gravity **51.7 BLG**
- ABV **34.4 %**
- IBU **40**
- SRM **20.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **720 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (50%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (20.8%) | 79 % | 18 |
| Grain | Strzegom Wiedeński | 2.5 kg (20.8%) | 79 % | 10 |
| Grain | Weyermann - Caraamber | 1 kg (8.3%) | 75 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 150 g | 60 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|---------|------------|
| WLP650 - Brettanomyces bruxellensis | Ale | Liquid | 2000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 0.5 g | Boil | 15 min |

Notes

- Gotowanie brzezki przez 12 godzin.
Stater dwustopniowy 0,5l => 2l => start (ważne jest napowietrzanie)
Napowietrzanie standardowe, pomimo wysokiego plato (zbyt wysoka produkcja kwasu octowego)
Kwas mlekowy - 0,4 ml do zacierania, 0,6 ml na 10 litrów do wysładzania
Dodatek siarczanu wapnia 0,25g na 10 litrów do zacierania i 0,5 g do wysładzania na 10 litrów
Dodatek chlorku wapnia 0,5g na 10 litrów do zacierania i 1g do wysładzania na 10 litrów
Dodatek węglanu wapnia 0,20g do zacierania i 0,40g do wysładzania na 10 litrów
Dodatek 0,1g siarczanu magnezu do zacierania i 0,15g do wysładzania na 10 litrów
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