

# Jopejskie ((Dariusz Czaja - przepis z kwartalnika Piwowar))

- Gravity **42.6 BLG**
- ABV **24.8 %**
- IBU **83**
- SRM **11.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **720 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (76.9%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (7.7%)	79 %	10
Grain	Monachijski	2 kg (15.4%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL szyszki	150 g	60 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Wyeast - 3763 Roselare Ale Blend	Ale	Liquid	60 ml	Wyeast Labs