

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