

# Epsilon Kopia

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **56**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	45 g	60 min	10.5 %
Boil	Ekuanot	20 g	10 min	12.8 %
Boil	Sorachi Ace	30 g	1 min	10 %
Boil	Centennial	10 g	10 min	10.5 %
Dry Hop	Ekuanot	30 g	5 day(s)	12.8 %
Dry Hop	Sorachi Ace	70 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Other	Sanprobi IBS - pół opakowania	1 g	Mash	1 min
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