

# Kopioy niedźwiedz

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **7.2**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 2 kg (34.5%)   | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 1 kg (17.2%)   | 80 %  | 5   |
| Grain | Viking Munich Malt   | 2.5 kg (43.1%) | 78 %  | 18  |
| Grain | Karmelowy Czerwony   | 0.3 kg (5.2%)  | 75 %  | 59  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga  | 30 g   | 60 min | 11 %       |
| Boil    | Simcoe | 15 g   | 15 min | 13.2 %     |
| Boil    | Citra  | 20 g   | 5 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |