

Półwieczny Copkopizg Januszowy

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **31**
- SRM **18.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.9 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (40.7%) | 80 % | 5 |
| Grain | Pilzneński | 2 kg (23.3%) | 81 % | 4 |
| Grain | Monachijski | 1 kg (11.6%) | 80 % | 16 |
| Grain | Special B Malt | 0.5 kg (5.8%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.1 kg (1.2%) | 55 % | 985 |
| Sugar | cukier kandyzowany biały | 1 kg (11.6%) | 100 % | --- |
| Sugar | cukier kandyzowany brązowy | 0.5 kg (5.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Boil | Styrian Golding | 50 g | 10 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M29 French Saison | Ale | Dry | 20 g | Mangrove Jack's |
|--------------------------------------|-----|-----|------|-----------------|