

# Jopejskie copia

- Gravity **58.7 BLG**
- ABV **43.7 %**
- IBU **64**
- SRM **53.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **900 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **36.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (34.5%)	80 %	7
Grain	Monachijski	5 kg (34.5%)	80 %	15
Grain	Strzegom Wiedeński	1 kg (6.9%)	79 %	10
Grain	Biscuit Malt	1 kg (6.9%)	80 %	40
Grain	Strzegom Karmel 300	1 kg (6.9%)	80 %	300
Grain	Carared	0.4 kg (2.8%)	75 %	39
Grain	Wędzony bukiem Viking Malt	0.5 kg (3.4%)	80 %	10
Grain	Zakwaszający	0.3 kg (2.1%)	80 %	5
Grain	Czekoladowy	0.2 kg (1.4%)	75 %	600
Grain	Carafa special II	0.1 kg (0.7%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	200 g	60 min	8.2 %
Boil	Lublin (Lubelski)	200 g	60 min	3.3 %
Boil	Lublin (Lubelski)	100 g	15 min	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale
Sweet Mead Yeast	Wine	Dry	10 g	---
Sacharomyces Bayanus	Champagne	Dry	10 g	---
Lactobacillus plantarum	Ale	Dry	5 g	---
Lactobacillus delbureckii	Ale	Dry	5 g	---
Penicillium Camemberti	Ale	Dry	5 g	---
Penicillium Roqueforti	Ale	Dry	1 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Pożywka dla drożdży	3 g	Primary	1 day(s)
Other	cukier	1 g	Boil	1 min
Water Agent	kreda	10 g	Mash	1 min
Fining	żelatyna	3 g	Secondary	3 day(s)