

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 |