

Epsilon Kopia

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **57**
- SRM **5.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 **8.9 liter(s)** of **76C** water or to achieve **26.4 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 | Chinook | 40 g | 60 min | 13 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Citra | 30 g | 1 min | 13.5 % |
| Boil | Chinook | 10 g | 10 min | 13 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 70 g | 5 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 23 g | --- |

Notes

- Zakwaszanie 40 kapsułek sanprobi IBS przez około 36h. Start w 35-36 stopni, odpowiednio zaizolowane, zeszło do 32.5. Wg mnie delikatnie zbyt kwaśny ale ogólnie fajnie złożone piwo. Następnym razem

definitywnie zmniejszyć ilość chmielu na zimno i przesunąć na 0'. Nagazowanie 2.3
Aug 6, 2017, 1:06 PM