

Jopejskie ((Dariusz Czaja - przepis z kwartalnika Piwowar))

- Gravity **42.6 BLG**
- ABV **24.8 %**
- IBU **83**
- SRM **11.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **720 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 10 kg (76.9%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (7.7%) | 79 % | 10 |
| Grain | Monachijski | 2 kg (15.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum PL szyszki | 150 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|-------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
| Wyeast - 3763 Roselare Ale Blend | Ale | Liquid | 60 ml | Wyeast Labs |