

# Niedźwiedzia noga

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **91**
- SRM **8.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt	5 kg (71.4%)	80 %	4
Grain	Słód pszeniczny jasny Bestmalz	0.6 kg (8.6%)	82 %	5
Grain	Słód Monachijski Viking Malt	0.6 kg (8.6%)	79 %	15
Grain	Słód Cara Gold 120 EBC CastleMalting	0.4 kg (5.7%)	78 %	120
Sugar	Cukier	0.4 kg (5.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11.5 %
Boil	Zeus	20 g	30 min	15.5 %
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Citra	20 g	15 min	13.7 %
Boil	Centennial	20 g	10 min	10.2 %
Boil	Ahtanum	20 g	5 min	3.4 %
Boil	Amarillo	20 g	2 min	8.7 %
Boil	Simcoe	20 g	1 min	13.2 %

Dry Hop	Zeus	40 g	6 day(s)	15.5 %
Dry Hop	Citra	40 g	6 day(s)	13.7 %
Dry Hop	Amarillo	40 g	6 day(s)	8.7 %
Dry Hop	Simcoe	40 g	6 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile