

# 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 |