

American Black Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **18**
- SRM **22.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	0.65 kg (34.9%)	85 %	4
Grain	Słód Wędzony Steinbach	0.67 kg (36%)	80 %	5
Grain	Słód owsiany Fawcett	0.22 kg (11.8%)	61 %	5
Grain	Strzegom Czekoladowy jasny	0.22 kg (11.8%)	68 %	400
Grain	Carafa II special	0.1 kg (5.4%)	70 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	60 min	4 %
Whirlpool	Simcoe	50 g	1 min	12.7 %
Dry Hop	Citra	50 g	6 day(s)	13.4 %
Dry Hop	Nelson Sauvín	50 g	6 day(s)	9.4 %
Dry Hop	Simcoe	50 g	6 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	5 g	Mash	90 min
Water Agent	Łuska ryżowa	100 g	Mash	90 min
Water Agent	WhirlflocT	2 g	Boil	15 min

Notes

- Carafa dodana na etapie wyśładzania.
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