

Grodziskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 1.5 kg (33.3%) | 81 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (66.7%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 35 g | 60 min | 3.5 % |
| Boil | Lublin (Lubelski) | 25 g | 20 min | 4 % |
| Boil | Perle | 15 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|-------------|
| Wyeast - 2565 Kolsch | Ale | Liquid | 125 ml | Wyeast Labs |

Notes

- Łuska ryżowa do filtracji
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