

Grodziskie

- Gravity **7.9 BLG**
- ABV ---
- IBU **33**
- SRM **3.1**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 2 kg (66.7%) | 80 % | 4 |
| Grain | Wędzony Steinbach | 0.5 kg (16.7%) | 75 % | 5.3 |
| Grain | Pilzneński | 0.5 kg (16.7%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Aroma (end of boil) | Tradition | 10 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 700 ml | Fermentum Mobile |

Notes

- W planach warzenie 22.10.2015r.
Sep 16, 2015, 9:35 PM