

Grodziskie

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **22**
- SRM **3.2**
- 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 **73 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 4 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 11 % |
| Boil | lunga | 10 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Start w 16 stopniach, po opadnięciu piany podnoszone o 1 stopień co 1 lub 2 dni aż do 20 stopni.
Nagazowanie 2.6
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