

# Grodzisz v 2.0 z owocami

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **2.6**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **38 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **10 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Weyermann - Pilsner Malt   | 0.8 kg (21.6%) | 81 %  | 5   |
| Grain   | Weyermann pszeniczny jasny | 0.5 kg (13.5%) | 80 %  | 6   |
| Grain   | Weyermann - Grodziski      | 2 kg (54.1%)   | 80 %  | 4   |
| Adjunct | Pszenica niestodowana      | 0.4 kg (10.8%) | 75 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 50 ml  | Fermentum Mobile |

## Extras

| Type    | Name           | Amount | Use for   | Time     |
|---------|----------------|--------|-----------|----------|
| Fining  | karuk          | 2 g    | Secondary | 6 day(s) |
| 2 korki |                |        |           |          |
| Fining  | Mech           | 10 g   | Boil      | 5 min    |
| Flavor  | gruszka        | 2000 g | Secondary | 7 day(s) |
| Flavor  | Śliwka wędzona | 300 g  | Secondary | 7 day(s) |