

Kamusznik - Hoppy Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **32**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **38 C**, Time **40 min**
- Temp **51 C**, Time **20 min**
- Temp **55 C**, Time **10 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **40 min** at **38C**
- Keep mash **20 min** at **51C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2 kg (80%)	81 %	6
Grain	Pszeniczny	0.5 kg (20%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	12.6 %
Boil	Willamette	20 g	20 min	4.6 %
Boil	Mosaic	2 g	20 min	12.6 %
Boil	Willamette	10 g	5 min	4.6 %
Dry Hop	Mosaic	20 g	8 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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Notes

- Gotowane 60 minut. Przez cały czas garnek wspomagany grzałką 2000W. Na 15 minut tabletki whirlfloc. Drożdże uwodnione w 34 stopniach około 30 minut.
Jun 6, 2020, 12:09 AM