

Liga Morska - African Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **2.7**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski	3.4 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	50 g	50 min	3.5 %
Dry Hop	Southern star	50 g	2 day(s)	15.8 %
Dry Hop	African Queen	50 g	2 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min
Herb	Honeybush	50 g	Boil	5 min

Notes

- Fermentacja:

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Burzliwa (7-8 dni w 17-18 st. C)
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:
Syrup cukrowy na refermentację (220 g cukru w 700 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 10-18 st. C.

Na zdrowie
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