Grodziskie inne niż wszystkie

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **2.4**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **45 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **45 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg *(100%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5.6 %
Aroma (end of boil)	Hallertau Tradition	10 g	10 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	1200 ml	Omega

Notes

- Warzenie 27.11
  8BLG

  Dodatki 06.12 do 2x5l:

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

- 70 gr prażonego kakao (5 min. w 200 st.) + 3 goździki + 9 g skórki świeżej pomarańczy
- 50 gr wędzonej gruszki + 60 gr wędzonej śliwki + 110 suszonej śliwki + 130 suszonej moreli + 140 suszonego jabłka

BLG końcowe 1.5
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