

Grodziskie Potato Sahti

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU ---
- SRM **10.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **45 min**
- Temp **80 C**, Time **15 min**
- Temp **100 C**, Time **1 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **80C**
- Keep mash **1 min** at **100C**
- Sparge using **4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.2 kg (55.2%)	80 %	3
Grain	Ziemniak	1.1 kg (19%)	30 %	---
Grain	Monachijski	1.1 kg (19%)	80 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Żytni	0.2 kg (3.4%)	80 %	8

Notes

- Na zagotowanie wrzucić 15-20g chmielu aromatycznego (poniżej 6% alfa) i 15g jałowca
Przelać wrzątek do fermentora, wyrzucić na balkon, rano wrzucić Babunię (30g)
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