

Imperial Grodziskie 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **4.7**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (50%)	80 %	3
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	20 g	60 min	9 %
Boil	Vermelho	10 g	60 min	8 %
Aroma (end of boil)	Izabella	20 g	0 min	5.1 %
Aroma (end of boil)	Vermelho	7 g	0 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	Żurawina	1000 g	Secondary	10 day(s)
Flavor	Truskawki	450 g	Secondary	10 day(s)
Spice	kolendra	15 g	Boil	5 min
Flavor	sól niejodowana	15 g	Boil	5 min
Spice	Chilli	5 g	Boil	5 min
Fining	whirlfloc	1 g	Boil	5 min
Fining	żelatyna	5 g	Secondary	5 day(s)

Notes

- łuska ryżowa!
fermentacja 17-20
Klarowanie:
5 g żelatyny i 100 ml gorącej wody.
(na 3-5 dni przed rozlewem) karukiem 5 ml na 12l albo

nagazowanie ok. 3g/l

l.plantarum 100 mld
~40C,izolacja,
-->ph-4.5-> ... 3,5-3,8

>>ostatecznie fosforowym do 3,5
15plato

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