Grodzisz v 2.0 z owocami

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **2.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **38 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **10 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	0.8 kg *(21.6%)*	81 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg *(13.5%)*	80 %	6
Grain	Weyermann - Grodziski	2 kg *(54.1%)*	80 %	4
Adjunct	Pszenica niesłodowana	0.4 kg *(10.8%)*	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	50 ml	Fermentum Mobile

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

Extras

Type	Name	Amount	Use for	Time
Fining	karuk	2 g	Secondary	6 day(s)
2 korki				
Fining	Mech	10 g	Boil	5 min
Flavor	gruszka	2000 g	Secondary	7 day(s)
Flavor	Śliwka wędzona	300 g	Secondary	7 day(s)