

Modern Grodziskie po mojemu (ale trochę i po Grodzisku)

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **3.1**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.2 kg (76.2%) | 81 % | 6 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (23.8%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade PL | 30 g | 60 min | 6.7 % |
| Aroma (end of boil) | Tomyski | 20 g | 15 min | 3.9 % |
| Aroma (end of boil) | 2/20 | 10 g | 15 min | 9.3 % |
| Aroma (end of boil) | 2/20 | 20 g | 0 min | 9.3 % |
| Aroma (end of boil) | Tomyski | 10 g | 0 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Notes

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

- Fermantacja ciśnieniowa w 23C przy 15PSI, wystarczyło 6 dni + 4 dni w lodówce przy 30PSI
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