Złoty Gród v2 Red

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **15**
- SRM **5.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Słód Wędzony - Jabłoń	1 kg *(30.8%)*	85 %	10
Grain	Strzegom Słód Wędzony - Czereśnia	1 kg *(30.8%)*	85 %	10
Grain	Weyermann Słód Carared	0.5 kg *(15.4%)*	80 %	45
Grain	Castle Malting Słód Acid - Zakwaszający	0.25 kg *(7.7%)*	75 %	7
Grain	Pszeniczny	0.5 kg *(15.4%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	10 min	17.2 %
Whirlpool	Enigma (AUS)	30 g	5 min	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

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Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	10 g	Boil	15 min
Spice	Hibiskus	10 g	Secondary	3 day(s)
Fining	Mech irlandzki	5 g	Boil	15 min
Other	Łuska ryżowa	0.25 g	Mash	0 min

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