Mocna Grodziska Śliwka

- Gravity **12.9 BLG**
- ABV **---**
- IBU **26**
- SRM **5.4**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4.8 kg *(80.1%)*	82 %	5
Grain	Słód wędzony - czereśnia	1 kg *(16.7%)*	82 %	10
Sugar	Cukier zawarty w suszonych śliwkach	0.19 kg *(3.2%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Lomik	25 g	30 min	4.6 %
Boil	Lomik	25 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Other	Suszone śliwki	500 g	Boil	5 min