

## #7\_Grodziskie

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **29**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	lunga	10 g	10 min	11 %
Whirlpool	lunga	15 g	0 min	11 %
Dry Hop	lunga	50 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	5 g	Boil	5 min

Other	Łuska ryżowa	150 g	Mash	0 min
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## Notes

- - połowa klasyczna
  - połowa z chmieleniem na zimno
  - ostatnie 5 min gotowania - 1/2 tabletki whirlflock
  - klarowanie żelatyną/karukiem?
  - 50g łuski ryżowej / 1kg słodu bez łuski
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