

GRODZISKIE 100% PSZENICA

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **24**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (50%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Tomyski | 50 g | 30 min | 2.8 % |
| Whirlpool | Tomyski | 50 g | 10 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|------|--------|------------|
| GOZDAWA ALT OGA9 | Ale | Dry | 10 g | --- |

Notes

- po rozlaniu 15L piwa do reszty 10L dodam 100g suszonych wędzonych gruszek na 4 dni.
fermentacja od początku w 16 stopniach przez 3 tyg
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