

Grodziskie 2023

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **25**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.1 kg (100%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 14 g | 60 min | 10.6 % |
| Boil | lunga | 3 g | 60 min | 12.6 % |
| Boil | Lomik | 15 g | 10 min | 4 % |
| Aroma (end of boil) | Lomik | 10 g | 1 min | 4 % |

Notes

- WODA: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=7BJ3NKM>
Zakwaszenie nie do końca udane: zacier miał 5,84 pH (zamiast 5,6 pH)

Brzeczka przednia: 25,5 litra (za mało!) o ekstrakcie 7,5 BLG
Korekta: 1,3 litra wody = 26,8 litra o ekstrakcie 7,1 BLG

BUTELKOWANIE: Wersja czysta (bez owoców) 25.08.2023
- 2,8 BLG
-87g cukru na 10,7 l piwa
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