

Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **13**
- SRM **2.4**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.4 kg (48.3%)	85 %	4
Grain	Grodziski pszoniczny wędzony dębem	1 kg (34.5%)	80 %	3
Grain	Pilznerski	0.5 kg (17.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	15 g	60 min	3.8 %
Boil	Lomik	15 g	30 min	3.8 %
Whirlpool	Lomik	20 g	0 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Notes

- Gotowanie 60 minut
Żelatyna do sklarowania

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