

# Grodziskie - Sencha z limonką

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **30**
- SRM **3.1**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **45 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **45 min** at **76C**
- Sparge using **51.7 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem     | 5.3 kg (63.9%) | 80 %  | 3   |
| Grain | Viking Wędzony bukiem                  | 2 kg (24.1%)   | 82 %  | 10  |
| Grain | Castle Malting - Pilznieński 6-rzędowy | 1 kg (12%)     | 80 %  | 5   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Lomik           | 50 g   | 10 min | 3.8 %      |
| Boil    | Sorachi Ace     | 30 g   | 60 min | 10 %       |
| Boil    | Hallertau Blanc | 25 g   | 30 min | 11 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 46 g   | Fermentis  |

## Extras

| Type   | Name                     | Amount | Use for | Time   |
|--------|--------------------------|--------|---------|--------|
| Flavor | Sencha Earl Grey         | 30 g   | Boil    | 15 min |
| Flavor | Liście limonki           | 10 g   | Boil    | 15 min |
| Flavor | Trawa cytrynowa<br>cięta | 10 g   | Boil    | 15 min |

## Notes

- Zawartość składników mineralnych w 1litrze wody: 474,36 mg, w tym:

KATIONY mg/l:

wapniowy Ca<sup>2+</sup> 94,19

magnezowy Mg<sup>2+</sup> 14,58

sodowy Na<sup>+</sup> 6,90

potasowy K<sup>+</sup> 0,90

ANIONY mg/l:

wodorowęglanowy HCO<sub>3</sub> 238,00

siarczanowy (SO<sub>4</sub>)<sup>2-</sup> 84,77

chlorkowy Cl<sup>-</sup> 20,20

fluorkowy F<sup>-</sup> 0,05

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