

Grodziskie2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **16**
- SRM **3.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **3 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.2 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Tomyski | 15 g | 55 min | 3.8 % |
| Boil | Tomyski | 10 g | 25 min | 3.8 % |
| Aroma (end of boil) | Tomyski | 5 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-33 | Ale | Slant | 100 ml | Fermentis |

Notes

- BIAB
6 ml kwasu mlekowego

woda wodociągowa
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