

Groźne psisko

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **18**
- SRM **4.3**
- Style **Grodziskie/Graetzer**

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 **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-------------|-------|-----|
| Grain | Słód pszeniczny wędzony dębem Viking Malt | 3 kg (100%) | 81 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Chmiel Lubelski | 35 g | 65 min | 2.8 % |
| Boil | Chmiel Lubelski | 35 g | 10 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safeale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g | Boil | 15 min |