

Myśliszewicka_APA a la Grodziskie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **7.2**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (46%) | 80 % | 3 |
| Grain | Viking Pale Ale malt | 1 kg (23%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.7 kg (16.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.2 kg (4.6%) | 75 % | 100 |
| Grain | Strzegom Pilzneński | 0.3 kg (6.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.15 kg (3.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Magnum | 25 g | 70 min | 12.8 % |
| Boil | Cascade PL | 10 g | 20 min | 7.8 % |
| Boil | Lublin (Lubelski) | 10 g | 20 min | 4 % |
| Boil | Zula | 15 g | 1 min | 7 % |
| Boil | Cascade PL | 10 g | 1 min | 7.8 % |
| Boil | Lublin (Lubelski) | 10 g | 1 min | 4 % |
| Dry Hop | Zula | 15 g | 3 day(s) | 8.3 % |
| Dry Hop | Cascade PL | 18 g | 3 day(s) | 5.2 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 63 C przez 45 min
73 C przez 25 min
podgrzać do 78-80 C
Mar 15, 2025, 9:39 PM