

Pełzacz - Grodziskie

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **20**
- SRM **2.9**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (85.7%) | 80 % | 3 |
| Grain | Wędzony bukiem Viking Malt | 0.5 kg (14.3%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Tomyski | 30 g | 60 min | 4 % |
| Boil | Tomyski | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 30 ml | Fermentum Mobile |

Notes

- 0,5 kg łuski ryżowej. Litrowy starter 10 Blg na 48 godzin
Jan 3, 2022, 8:07 PM