

Pierwsze moje Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **16**
- SRM **2.6**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (98.4%) | 80 % | 4 |
| Grain | słód zakwaszający weyerman | 0.05 kg (1.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 30 g | 70 min | 2.6 % |
| Boil | Lublin (Lubelski) | 15 g | 30 min | 2.6 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 2.6 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |

dodane do połowy warki

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------|--------|------|-------|
| Fining | whirfloc | 1.25 g | Boil | 5 min |
|--------|----------|--------|------|-------|