

## To nie jest prawdziwy Grodzisz

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **20.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **3 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount          | Yield | EBC  |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Grodziski pszeniczny wędzony dębem | 0.75 kg (75.8%) | 80 %  | 3    |
| Grain | Wędzony bukiem Viking Malt         | 0.15 kg (15.2%) | 82 %  | 10   |
| Grain | Strzegom Barwiący                  | 0.03 kg (3%)    | 68 %  | 1300 |
| Grain | Strzegom pszenica prażona          | 0.03 kg (3%)    | 70 %  | 1000 |
| Grain | Jęczmień palony                    | 0.03 kg (3%)    | 55 %  | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 3 g    | 60 min | 10 %       |
| Boil    | Perle   | 4.5 g  | 30 min | 7 %        |
| Boil    | Perle   | 3 g    | 10 min | 7 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |        |       |                  |
|------------------------|-------|--------|-------|------------------|
| FM51 Grodzie<br>Dębowe | Wheat | Liquid | 36 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|

### Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 20 g   | Boil    | 10 min |
| Spice | Skórka pomarańczy | 10 g   | Boil    | 3 min  |