

# Złoty Gród

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **52 C**, Time **35 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **35 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilżeński	1 kg (30.7%)	60 %	4
Grain	Castle Malting - Arome	0.26 kg (8%)	60 %	8
Grain	Strzegom - Przeniczny wędzony Dębem	0.5 kg (15.3%)	80 %	7
Grain	Strzegom - Wędzony Jabłoń	0.5 kg (15.3%)	80 %	7
Grain	Weyermann - Pszeniczny	1 kg (30.7%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	30 g	15 min	5.7 %
Boil	Aramis	20 g	15 min	5.7 %
Aroma (end of boil)	Aramis	30 g	5 min	5.7 %
Whirlpool	Aramis	20 g	0 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew	Wheat	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	15 min
Flavor	Curacao	20 g	Boil	10 min