

Zwariowany Grodzisz

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **28**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **47.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **47.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (66.7%)	80 %	3
Grain	Wędzony bukiem Viking Malt	1.5 kg (20%)	82 %	10
Grain	Castle Pale Ale	1 kg (13.3%)	80 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	55 min	7.1 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

Notes

- Chmielenie inne
Apr 20, 2019, 8:56 AM