

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **28**
- SRM **2.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.33 kg (100%) | 81 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|---------|--------|------------|
| Boil | Lublin (Lubelski) | 41.67 g | 60 min | 2.8 % |
| Boil | Tradition | 31.67 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safbrew S-33 | Ale | Dry | 19.17 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|----------|-----------|-----------|
| Fining | Mech irlandzki | 1.67 g | Boil | 15 min |
| Flavor | Wedzona sliwka | 416.67 g | Secondary | 10 day(s) |

Notes

- dfd
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