

32. Grodziskie

- Gravity **6.8 BLG**
- ABV ---
- IBU **20**
- SRM **3.1**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **71C**
- Keep mash **1 min** at **76C**
- Sparge using **18.5 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 | 2 kg (74.1%) | 80 % | 3 |
| Grain | Pilzneński | 0.5 kg (18.5%) | 81 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (7.4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 5 g | 60 min | 13 % |
| Boil | Chinook | 10 g | 20 min | 13 % |
| Whirlpool | Chinook | 10 g | 1 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|------------------|
| Kveik Voss | Ale | Slant | 66 ml | Fermentum Mobile |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Ostatecznie 20l, 7,7blg.
Dodane ok. 80ml gęstwy.
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