

Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **30**
- SRM **2.3**
- 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 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.5 kg (83.3%) | 80 % | 3 |
| Grain | Pszenica niesłodowana | 0.5 kg (16.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Oktawia | 15 g | 20 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|----------|
| Spice | Kawa na zimno | 20 g | Secondary | 6 day(s) |

Notes

- Piwo rozlane na dwa wiaderka po 10L na fermentację Cichą
Do jednego z wiaderek dodana Kawa
Do drugiego z wiaderek
Mar 3, 2020, 7:00 PM