

Grodziskie 2024

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **24 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.7 liter(s)**

Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **50 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **50 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.7 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	60 min	4.5 %
Mash	Tomyski	5 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Łuska ryżowa	180 g	Mash	120 min
-------------	--------------	-------	------	---------

Notes

- Woda:

Twarda, 25-29 °n, pH 5,5

Zawartość jonów:

160 ppm SO₄²⁻

120 ppm Ca²⁺

70 ppm Cl⁻

32 ppm Mg²⁺

35 ppm Na⁺

Apr 24, 2024, 9:08 PM