

Grodziskie 3.0 mosaic Equanot lunga 8,0 BLG 21IBU

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **26.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 4 kg (86%) | 80 % | 4 |
| Adjunct | łuska orkiszowa | 0.5 kg (10.8%) | 1 % | 0 |
| Grain | Viking melanoidynowy | 0.15 kg (3.2%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 25 g | 30 min | 11 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |
| Dry Hop | Equinox | 30 g | 2 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 50 ml | Fermentum Mobile |

Extras

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

| | | | | |
|--------|--|-----|-----------|----------|
| Fining | żelatyna temperatura ok 10-13 stopni C | 6 g | Secondary | 3 day(s) |
|--------|--|-----|-----------|----------|