

Grodziskie inne niż wszystkie

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **45 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **45 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 20 g | 60 min | 5.6 % |
| Aroma (end of boil) | Hallertau Tradition | 10 g | 10 min | 5.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|---------|------------|
| Lutra OYL-071 | Ale | Slant | 1200 ml | Omega |

Notes

- Warzenie 27.11
8BLG

Dodatki 06.12 do 2x5l:

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

- 70 gr prażonego kakao (5 min. w 200 st.) + 3 goździki + 9 g skórki świeżej pomarańczy
- 50 gr wędzonej gruszki + 60 gr wędzonej śliwki + 110 suszonej śliwki + 130 suszonej moreli + 140 suszonego jabłka

BLG końcowe 1.5
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