

Grodziskie na II Wielkopolski KPD

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pszeniczny wędzony dębem VM | 1.5 kg (33.3%) | 80 % | 3 |
| Grain | Pszeniczny wędzony dębem WEY | 1.5 kg (33.3%) | 80 % | 3 |
| Grain | Pszeniczny wędzony dębem Bruntal | 1.5 kg (33.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8 % |
| Boil | Tomyski | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 100 ml | Omega |
| Lallemand Koln | Ale | Dry | 11 g | Lallemand |

Notes

- <https://www.facebook.com/wielkopolski.konkurs>
- <https://wielkopolski-konkurs-piw-domowych.breward.app>

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

Mix 33-33-33!

Dodatek 5% łuski ryżowej

Kweje do jednego wiadra, kelszowe do drugiego.
Dec 19, 2024, 7:50 PM