

Grodziskie wędzone czereśnią

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Oak Smoked Wheat Malt | 2 kg (66.7%) | 81 % | 6 |
| Grain | Viking Wędzony czereśnią | 1 kg (33.3%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Moutere | 5 g | 60 min | 14.5 % |
| Boil | Marynka | 5 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 10 min | 4 % |
| Aroma (end of boil) | Marynka | 10 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | --- |