

Grodziskie z tymiankiem i limonką

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **34**
- SRM **2.2**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **9.7 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 **7.9 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.76 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Stara lunga	10 g	60 min	8 %
Boil	Stara Oktawia	10 g	60 min	6 %
Boil	Lublin (Lubelski) Polish Hops	15 g	5 min	5.3 %

Extras

Type	Name	Amount	Use for	Time
Spice	Tymianek	7 g	Boil	5 min
Spice	Skórka cytryny	10 g	Boil	5 min

Notes

- skórka z 3 cytryn
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