

Modern Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **28**
- SRM **2.5**
- Style **Grodziskie**

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 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.7 kg (25.9%) | 80 % | 3 |
| Grain | Pszeniczny | 2 kg (74.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Iunga | 20 g | 5 min | 11 % |
| Dry Hop | Nelson Sauvin | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11 g | Fermentis |

Notes

- Łuska ryżowa do poprawy wydajności
Whirlfloc na 10 minut gotowania
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