

Myśliszewicka_APA a la Grodziskie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **56**
- SRM **7.2**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (46%)	80 %	3
Grain	Viking Pale Ale malt	1 kg (23%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (16.1%)	79 %	22
Grain	Strzegom Karmel 150	0.2 kg (4.6%)	75 %	100
Grain	Strzegom Pilzneński	0.3 kg (6.9%)	80 %	4
Grain	Pszeniczny	0.15 kg (3.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	70 min	12.8 %
Boil	Cascade PL	10 g	20 min	7.8 %
Boil	Lublin (Lubelski)	10 g	20 min	4 %
Boil	Zula	15 g	1 min	7 %
Boil	Cascade PL	10 g	1 min	7.8 %
Boil	Lublin (Lubelski)	10 g	1 min	4 %
Dry Hop	Zula	15 g	3 day(s)	8.3 %
Dry Hop	Cascade PL	18 g	3 day(s)	5.2 %
Dry Hop	Amarillo	10 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Notes

- 63 C przez 45 min
73 C przez 25 min
podgrzać do 78-80 C
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