

Przyszła Maryśka do Grodziska

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **4.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.15 kg (100%)	80 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lomik	58 g	15 min	3.8 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Susz konopny Ice Rock CBD	5 g	Mash	30 min
Flavor	Susz konopny Amnesia Haze CBD	10 g	Mash	15 min

Flavor	Susz konopny Amnesia Haze CBD	10 g	Boil	15 min
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Notes

- 1. 5g suszu konopnego Ice Rock CBD na 30 min do zacierania.
 - 2. 10g suszu konopnego Amnesia Haze CBD na 15-30 min podczas wysładzania.
 - 3. 10g suszu konopnego Amnesia Haze CBD na 15 min podczas chmielenia Lomikiem.
- May 16, 2025, 10:12 PM*