To nie jest prawdziwy Grodzisz

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **20.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.75 kg *(75.8%)*	80 %	3
Grain	Wędzony bukiem Viking Malt	0.15 kg *(15.2%)*	82 %	10
Grain	Strzegom Barwiący	0.03 kg *(3%)*	68 %	1300
Grain	Strzegom pszenica prażona	0.03 kg *(3%)*	70 %	1000
Grain	Jęczmień palony	0.03 kg *(3%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	3 g	60 min	10 %
Boil	Perle	4.5 g	30 min	7 %
Boil	Perle	3 g	10 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory

FM51 Grodzie Dębowe	Wheat	Liquid	36 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	20 g	Boil	10 min
Spice	Skórka pomarańczy	10 g	Boil	3 min