

Grodziskie "GRILLOVE"

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **4.4**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	4 kg (72.7%)	80 %	4
Grain	Viking Pilsner malt	1 kg (18.2%)	82 %	4
Grain	Bestmalz Caramel Pils	0.5 kg (9.1%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	90 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa pomidorowa	1100 g	Boil	10 min
Łowicz				

Spice	Pomidory suszone płatki - 62%, czosnek, cebula, bazylia - 5%, oregano, rozmaryn, sól, chilli	30 g	Boil	10 min
Kamis+ Prymat				
Flavor	Wędzona słodka papryka	20 g	Boil	10 min
Spice	Kolendra	12 g	Boil	10 min
Fining	Whirflock	1 g	Boil	5 min

Notes

- dodano 6ml kwasu fosforowego do zacierania

Przyprawy w pończosze
Gotowanie 120min.

Grodziski Konkurs Piw Domowych 2023
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