

# ALA GRODZISZ

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **22**
- SRM **3.5**
- 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 **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **32 C**, Time **45 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **34C**
- Add grains
- Keep mash **45 min** at **32C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (33.1%)	84 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (33.1%)	80 %	3
Grain	Pszenica niesłodowana	0.5 kg (16.6%)	75 %	3
Grain	viking malt wędzony torfem	0.5 kg (16.6%)	81 %	10
Grain	KARMELOWY 300	0.02 kg (0.7%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade	10 g	50 min	4 %
Boil	hellrtauer	10 g	40 min	5 %
Boil	oktawia	10 g	30 min	8.7 %
Aroma (end of boil)	marynka	15 g	5 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min
Water Agent	SŁÓD ZAKWASZAJĄCY WEYERMANN	50 g	Mash	95 min

### Notes

- nagazowanie glukoza 8g/l  
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