

ala grodzisz

- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	40 g	---	11 %
Boil	lunga	15 g	60 min	11 %
Boil	lunga	15 g	10 min	11 %
Aroma (end of boil)	lunga	20 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew

Notes

- Pierwsze 7 dni temperatura 18°C, kolejne 11 dni w temperaturze 21°C. Na 3 dni przed rozlewem przelano do innego fermentora
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