

# Campingowe

- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **10**
- SRM **1.8**
- Style **Grodziskie/Graetzer**

## 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 **3.33 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **5 liter(s)** of strike water to **79.8C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 1 kg (66.7%)   | 80 %  | 4   |
| Grain | Weyermann - Rye Malt  | 0.5 kg (33.3%) | 85 %  | 7   |

## Hops

| Use for        | Name                   | Amount | Time     | Alpha acid |
|----------------|------------------------|--------|----------|------------|
| Boil           | Columbus/Tomahawk/Zeus | 5 g    | 15 min   | 15.5 %     |
| Boil           | Mosaic                 | 5 g    | 15 min   | 10 %       |
| Dry Hop        | Mosaic                 | 25 g   | 5 day(s) | 10 %       |
| 5+5 cold crash |                        |        |          |            |
| Dry Hop        | Columbus/Tomahawk/Zeus | 25 g   | 5 day(s) | 15.5 %     |
| 5+5 cold crash |                        |        |          |            |

## Yeasts

| Name                | Type  | Form  | Amount | Laboratory       |
|---------------------|-------|-------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 100 ml | Fermentum Mobile |

## Extras

| Type  | Name             | Amount | Use for | Time     |
|---|------------------|--------|---------|----------|
| Herb  | Lapsang Souchang | 60 g   | Primary | 1 day(s) |
| Na ostani dzień burzliwej potem zlewanie na cichą i chmielenie na zimno |                  |        |         |          |
| Fining  | Whirlfloc T      | 1.25 g | Boil    | 15 min   |

## Notes

- Bezalkoholowe Grodziskie z dodatkiem słodki żytniego, amerykańskich chmieli oraz wędzonej herbaty Lapsang Souchang.  
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