

Classic Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **32**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.333 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.5 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Tomyski | 30 g | 15 min | 3.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Fining | Whirlfloc T | 1.25 g | Boil | 15 min |
| Other | Łuska ryżowa | 200 g | Mash | 1 min |

Notes

- Moja klasyczna interpretacja stylu grodziskiego. Edytowane w celu zmienienia chmielenia. Po pierwszej warce, która wyszła za gorzka i utleniona najpewniej przy zlewaniu na cichą.
Jul 17, 2022, 9:12 PM