

Duble Grodzisz

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **25**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **69 C**, Time **50 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 4 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | lunga | 7.5 g | 60 min | 9.5 % |
| Boil | Magnum | 7 g | 60 min | 12.1 % |
| Boil | Lomik | 20 g | 30 min | 4.6 % |
| Boil | Lomik | 20 g | 5 min | 4.6 % |
| Aroma (end of boil) | Lomik | 20 g | 2 min | 4.6 % |
| Dry Hop | Lomik | 40 g | 5 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|---------|--------|------------------|
| FM52 Amerykański Sen | Ale | Culture | 800 g | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Other | Łuska ryżowa | 200 g | Mash | 10 min |
| Fining | Mech irlandzki | 7 g | Boil | 5 min |
| Fining | Karuk | 10 g | Secondary | 3 day(s) |

Notes

- Woda "Oaza" z Biedry:
HCO - 220
SO - 36
Cl - 3
Ca - 41
Mg - 24
Na - 9
K - 2
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