

## Grodziskie #2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **24**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **17.3 liter(s)**

### Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **45 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **40C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **45 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Grodziski W2	3.2 kg (100%)	80 %	4.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL 2023	10 g	60 min	11 %
Boil	Tomyski PL 2023	15 g	60 min	4.9 %
Aroma (end of boil)	Tomyski PL 2023	15 g	5 min	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Ale	Liquid	40 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	250 g	Mash	---

Fining	Whirlfloc T	0.5 g	Boil	10 min
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## Notes

- PH zacieru - 5,5. PH brzezki przed gotowaniem - 5,4. PH brzezki po gotowaniu - 5,2. Temperatura nastawna - 12 stopni Celsjusza. Drugiego/trzeciego dnia temperatura fermentacji ustalona na 15 stopni Celsjusza.  
*Aug 15, 2024, 12:20 AM*