

GRODZISKIE

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **32**
- SRM **2.1**
- 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 **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **38 C**, Time **25 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **25 min** at **38C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (92.3%) | 80 % | 3 |
| Adjunct | łuska ryżowa/orkiszowa | 0.25 kg (7.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 40 g | 60 min | 6.2 % |
| Boil | Lomik | 10 g | 15 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 100 ml | Fermentum Mobile |
| rozkręcone na mieszadle | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |
|--------|----------------|-----|------|--------|

Notes

- bardzo pijalne, lecz słaba wędzonka (za słabo ześrutowane?)
Jul 19, 2018, 8:53 AM