

# Grodziskie Curry & Mango & Coconut

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **30**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	80 %	4
W. + VM				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Mango	450 g	Secondary	10 day(s)
Flavor	Skondensowane mleczko kokosowe	200 g	Secondary	10 day(s)
Flavor	Curry	10 g	Boil	5 min

Sól, kurkuma, czosnek, gorczyca biała, cynamon, imbir, kozieradka, papryka słodka, nasiona kolendry, kmin rzymski, kardamon, goździki, chili, anyż, pieprz czarny, gałka muszkatołowa - 1/3 ~ sól				
Water Agent	chlorek wapnia	4 g	Boil	60 min
Fining	whirlfloc	1 g	Boil	5 min
1 tabletki				
Water Agent	siarczan magnezu	2 g	Boil	60 min

## Notes

- 2,5ml k. fosforowego do zacierania  
2,5ml do wyśładzania

Zawartość jonów:

160 ppm SO<sub>4</sub><sup>2-</sup>

120 ppm Ca<sup>2+</sup>

70 ppm Cl<sup>-</sup>

32 ppm Mg<sup>2+</sup>

35 ppm Na<sup>+</sup>

Żelatyna na cold crash

~start 16

17 -4 dni

18 2 dni

19 -5 dni

20 - 7

4 Dni CC w 4°

~2,7 co<sub>2</sub> vol.

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