

Grodziskie na II Wielkopolski KPD

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny wędzony dębem VM	1.5 kg (33.3%)	80 %	3
Grain	Pszeniczny wędzony dębem WEY	1.5 kg (33.3%)	80 %	3
Grain	Pszeniczny wędzony dębem Bruntal	1.5 kg (33.3%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Tomyski	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega
Lallemand Koln	Ale	Dry	11 g	Lallemand

Notes

- <https://www.facebook.com/wielkopolski.konkurs>
- <https://wielkopolski-konkurs-piw-domowych.breward.app>

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mix 33-33-33!

Dodatek 5% łuski ryżowej

Kweje do jednego wiadra, kelszowe do drugiego.
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