

# Łoscypek z żurawinom, że hej

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **15**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

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

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Tomyski | 30 g   | 60 min | 2.8 %      |
| Boil    | Tomyski | 30 g   | 15 min | 2.8 %      |

## Yeasts

| Name                | Type  | Form  | Amount | Laboratory       |
|---------------------|-------|-------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 100 ml | Fermentum Mobile |

## Extras

| Type                         | Name           | Amount | Use for   | Time     |
|------------------------------|----------------|--------|-----------|----------|
| Flavor                       | Sok z Żurawiny | 1000 g | Secondary | 7 day(s) |
| Podniesie BLG i odfermentuje |                |        |           |          |

## Notes

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

- Kto nie marzy o podróży w polskie tatry? To piwo ma być imitacją Krupówek czyli Oscypka z żurawiną. Zatarcie słodziej niż klasyczne grodziskie, żeby było więcej słodczy jak w dżemiku żurawinowym oraz z dodatkiem soku z żurawiny.  
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