

Modern Grodziskie po mojemu (ale trochę i po Grodzisku)

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **3.1**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.2 kg (76.2%)	81 %	6
Grain	Grodziski pszeniczny wędzony dębem	1 kg (23.8%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	6.7 %
Aroma (end of boil)	Tomyski	20 g	15 min	3.9 %
Aroma (end of boil)	2/20	10 g	15 min	9.3 %
Aroma (end of boil)	2/20	20 g	0 min	9.3 %
Aroma (end of boil)	Tomyski	10 g	0 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Notes

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

- Fermantacja ciśnieniowa w 23C przy 15PSI, wystarczyło 6 dni + 4 dni w lodówce przy 30PSI
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