

## W 2/3 grow-JEES-kee-uh

- Gravity **7.8 BLG**
- ABV ---
- IBU **30**
- SRM **2.8**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 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 **65 C**, Time **40 min**
- Temp **78 C**, Time **1 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (66.7%)	80 %	4
Grain	Pilzneński	1 kg (33.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	lunga	50 g	60 min	11.6 %
Boil	lunga	15 g	60 min	11.6 %
Boil	lunga	15 g	10 min	11.6 %
Whirlpool	lunga	20 g	20 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	800 ml	Fermentum Mobile

### Notes

- - drożdże ze startera 800ml 11'P
- - profil wody z przewagą 2:1 chlorków
- - pożywka do fermentacji

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

- klarowanie karukiem lub żelatyną (do zastanowienia)  
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