

A'la Grodziskie

- Gravity **10.5 BLG**
- ABV ---
- IBU **30**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.5 kg (70.2%)	80 %	4
Grain	Strzegom Pilzneński	0.8 kg (22.5%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.16 kg (4.5%)	80 %	6
Grain	Weyermann - Carapils	0.1 kg (2.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	50 min	11.6 %
Aroma (end of boil)	lunga	15 g	5 min	11.6 %
Aroma (end of boil)	lunga	20 g	2 min	11.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	10 min

Notes

- 0,3 kg Wayermanna Grodziskiego już po przerwie białkowej
Jul 30, 2016, 12:06 PM