

# Grisette

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 2.5 kg (71.8%) | 81 %  | 4   |
| Grain | Pszeniczny          | 0.7 kg (20.1%) | 85 %  | 4.5 |
| Grain | Płatki owsiane      | 0.2 kg (5.7%)  | 60 %  | 3   |
| Grain | Strzegom Karmel 300 | 0.08 kg (2.3%) | 70 %  | 299 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 10 g   | 60 min | 8.1 %      |
| Boil                | Saaz (Czech Republic) | 15 g   | 25 min | 4.3 %      |
| Aroma (end of boil) | East Kent Goldings    | 10 g   | 5 min  | 6.3 %      |

## Yeasts

| Name                   | Type | Form   | Amount | Laboratory       |
|------------------------|------|--------|--------|------------------|
| Fermentum Mobile FM702 | Ale  | Liquid | 60 ml  | Fermentum Mobile |

starter kręcony na mieszadle 48h w obj. 1L 10 BLG - ilość zadanych drożdży podana orientacyjnie