

Grodziskie #1

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **20**
- SRM **7.8**
- Style **Grodziskie/Graetzer**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **25 min** at **72C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (85.7%) | 80 % | 25 |
| Grain | Chit Malt | 0.25 kg (7.1%) | 50 % | 2 |
| Grain | Acid Malt | 0.25 kg (7.1%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------------------|--------|--------|------------|
| Boil | Hallertau | 15 g | 45 min | 4.5 % |
| Boil | Hallertau | 25 g | 15 min | 4.5 % |
| Boil | Lublin (Lubelski) szyszka świeża | 50 g | 5 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 300 g | Mash | 60 min |
| Water Agent | gips | 5 g | Mash | 60 min |

Notes

- F1 8,5Blg - 24/09
F2 2,5Blg - 30/09
but. 15L , 2,0 Blg- 11/10 CO2 vol =3,6

ABV 3.1% Odfementowanie 75.5%
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