

Grodziskie

- Gravity **14.7 BLG**
- ABV ---
- IBU **13**
- SRM **38.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Carafa II | 1 kg (16.7%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|---------|------------|
| Grodziskie | Ale | Liquid | 2000 ml | --- |

Notes

- Wysłodziny z #59 RIS
ostatnie 10 min gotowania + 132 g wędzone jabłko, 520 g wędzona gruszka.
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