

Grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **13**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 2.5 kg (59.5%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (35.7%) | 82 % | 5 |
| Grain | Bestmalz Carmel Pils | 0.2 kg (4.8%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Sybillla | 30 g | 60 min | 3.5 % |
| Boil | Lomik | 20 g | 10 min | 3.8 % |

Yeasts

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

Notes

- Zacieranie:

70 minut - 69-65 stopni

01 minut - 76 stopni
dodało 0,5 więcej
można podkręcić...

Brak chmielu Lomik można dać inny brak w sklepie
Feb 3, 2018, 10:23 PM