

Grodziskie kombinowane

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **41**
- SRM **4.3**
- 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 **17 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (27.8%) | 80 % | 3 |
| Grain | Viking Wędzony czereśnią | 2.6 kg (72.2%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Styrian Dragon | 43 g | 60 min | 7.2 % |
| Aroma (end of boil) | Styrian Dragon | 32 g | 0 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Ale | Liquid | 20 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Flavor | czerwona porzeczka | 500 g | Secondary | 7 day(s) |
| Spice | sól himalajska | 20 g | Secondary | 7 day(s) |

| | | | | |
|--------|----------------|-------|-----------|----------|
| Flavor | kawa cold brew | 100 g | Secondary | 7 day(s) |
|--------|----------------|-------|-----------|----------|

Notes

- Start burzliwej - 5.11.2024.
Nov 12, 2024, 10:02 PM