

Grodziskie z świeżą śliwką V2

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **17**
- SRM **2.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **63C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (75%)	80 %	3
Grain	Pilzneński	0.5 kg (25%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Własna hodowla	10 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwka świeża	1500 g	Boil	10 min