

Liechten i grodzisz

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3.2**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (58.8%)	80 %	3
Grain	Słód Wędzony Steinbach	2 kg (23.5%)	80 %	5
Grain	Pilzneński	1.5 kg (17.6%)	81 %	4

Notes

- Połowa rozcieńczoną do 8 jako grodzisz, reszta jak wyżej + zakwaszanie 48h
Feb 2, 2023, 9:55 PM