

# Mocna Grodziska Śliwka

- Gravity **12.9 BLG**
- ABV ---
- IBU **26**
- SRM **5.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **37.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount         | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem  | 4.8 kg (80.1%) | 82 %  | 5   |
| Grain | Słód wędzony - czereśnia            | 1 kg (16.7%)   | 82 %  | 10  |
| Sugar | Cukier zawarty w suszonych śliwkach | 0.19 kg (3.2%) | 100 % | 0   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |
| Boil    | Lomik | 25 g   | 30 min | 4.6 %      |
| Boil    | Lomik | 25 g   | 5 min  | 4.6 %      |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |
| Other  | Suszone śliwki | 500 g  | Boil    | 5 min  |