

# Największy Polak w Polsce

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **84**
- SRM **5.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount     | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 8 kg (80%) | 80 %  | 3   |
| Grain | Płatki ryżowe                      | 2 kg (20%) | 87 %  | 0.7 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 80 g   | 60 min | 13.5 %     |
| Boil    | Tomyski | 60 g   | 15 min | 2.8 %      |

## Yeasts

| Name                | Type  | Form  | Amount | Laboratory       |
|---------------------|-------|-------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Slant | 300 ml | Fermentum Mobile |

## Extras

| Type  | Name         | Amount | Use for | Time  |
|-------|--------------|--------|---------|-------|
| Other | łuska ryżowa | 500 g  | Mash    | 1 min |

## Notes

- Turbo imperialne grodziskie. Z płatkami ryżowymi, żeby zachować smukłość charakterystyczną dla stylu.  
*Nov 24, 2022, 11:27 AM*