

RUN!!HUBSON88

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **30**
- SRM **4.1**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **25 min**
- Temp **70 C**, Time **25 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **30 min** at **52C**
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Smoked Oak Wheat Malt Viking Malt	3.3 kg (100%)	80 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Zatecky (Saaz) - szyszka	50 g	---	3.6 %
Boil	Lublin (Lubelski)	40 g	80 min	4.4 %
Boil	Lublin (Lubelski)	5 g	40 min	4.4 %
Boil	Lublin (Lubelski)	15 g	20 min	4.4 %
Boil	Zatecky (Saaz) - szyszka	10 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1.75 g	Boil	10 min

Notes

- Parametry:
OG: 1.028 - 1.032
IBU: 20 - 35
FG: 1.006 - 1.012
SRM: 3 - 6
ABV: 2.5 - 3.3 %

fermentacja 8dni -- 18-20°C
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