

W 2/3 grow-JEES-kee-uh

- Gravity **7.8 BLG**
- ABV ---
- IBU **30**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **1 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Weyermann - Grodziski | 2 kg (66.7%) | 80 % | 4 |
| Grain | Pilzneński | 1 kg (33.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|--------|------------|
| Mash | lunga | 50 g | 60 min | 11.6 % |
| Boil | lunga | 15 g | 60 min | 11.6 % |
| Boil | lunga | 15 g | 10 min | 11.6 % |
| Whirlpool | lunga | 20 g | 20 min | 11.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 800 ml | Fermentum Mobile |

Notes

- - drożdże ze startera 800ml 11'P
- - profil wody z przewagą 2:1 chlorków
- - pożywka do fermentacji

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- klarowanie karukiem lub żelatyną (do zastanowienia)
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