

Złoty Gród v2 Red

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **15**
- SRM **5.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Strzegom Słód Wędzony - Jabłoń | 1 kg (30.8%) | 85 % | 10 |
| Grain | Strzegom Słód Wędzony - Czereśnia | 1 kg (30.8%) | 85 % | 10 |
| Grain | Weyermann Słód Carared | 0.5 kg (15.4%) | 80 % | 45 |
| Grain | Castle Malting Słód Acid - Zakwaszający | 0.25 kg (7.7%) | 75 % | 7 |
| Grain | Pszeniczny | 0.5 kg (15.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 20 g | 10 min | 17.2 % |
| Whirlpool | Enigma (AUS) | 30 g | 5 min | 17.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Spice | Hibiskus | 10 g | Boil | 15 min |
| Spice | Hibiskus | 10 g | Secondary | 3 day(s) |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Other | Łuska ryżowa | 0.25 g | Mash | 0 min |