

Grodzisz

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **2.8**
- Style **Grodziskie**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1.8 kg (78.3%)	80 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (21.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	60 min	4 %
Aroma (end of boil)	Lomik	10 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis

Notes

- * Ewentualnie: Nottingham

Zacieranie

- do 6,5L wody o temp 67°C dodać śrutę
- ustabilizować temperaturę na 64°C, zacierać 40'
- po 40' podgrzać do 72°C i trzymać kolejne 20'

- po skończeniu zacierania wygrzać do 78°C i wysładzać do objętości ok. 18L

Czas gotowania
60 min

- Cold crash i ewentualnie żelatyna na klarowność.

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