

#7_Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **29**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 10 g | 10 min | 11 % |
| Whirlpool | lunga | 15 g | 0 min | 11 % |
| Dry Hop | lunga | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Wirflock | 5 g | Boil | 5 min |

| | | | | |
|-------|--------------|-------|------|-------|
| Other | Łuska ryżowa | 150 g | Mash | 0 min |
|-------|--------------|-------|------|-------|

Notes

- - połowa klasyczna
 - połowa z chmieleniem na zimno
 - ostatnie 5 min gotowania - 1/2 tabletki whirlflock
 - klarowanie żelatyną/karukiem?
 - 50g łuski ryżowej / 1kg słodu bez łuski
- Apr 3, 2020, 10:03 PM*