

# Campingowe

- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **10**
- SRM **1.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **6.5 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **5 liter(s)** of strike water to **79.8C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1 kg (66.7%)	80 %	4
Grain	Weyermann - Rye Malt	0.5 kg (33.3%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	15 min	15.5 %
Boil	Mosaic	5 g	15 min	10 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %
5+5 cold crash				
Dry Hop	Columbus/Tomahawk/Zeus	25 g	5 day(s)	15.5 %
5+5 cold crash				

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Herb	Lapsang Souchang	60 g	Primary	1 day(s)
Na ostani dzień burzliwej potem zlewanie na cichą i chmielenie na zimno				
Fining	Whirlfloc T	1.25 g	Boil	15 min

## Notes

- Bezalkoholowe Grodziskie z dodatkiem słodu żytniego, amerykańskich chmieli oraz wędzonej herbaty Lapsang Souchang.  
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