

GRODZISKIE 100% PSZENICA

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **24**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	2 kg (50%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Tomyski	50 g	30 min	2.8 %
Whirlpool	Tomyski	50 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA ALT OGA9	Ale	Dry	10 g	---

Notes

- po rozlaniu 15L piwa do reszty 10L dodam 100g suszonych wędzonych gruszek na 4 dni.
fermentacja od początku w 16 stopniach przez 3 tyg
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