

Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **21**
- SRM **2.3**
- 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 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 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	Lomik	50 g	25 min	3.8 %
Boil	Lomik	20 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	15 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Karuk	10 g	Secondary	2 day(s)
Fining	Łuska owsiana	150 g	Mash	0 min

Notes

- Fermentacja:
Burzliwa (6-7 dni w 18 st. C)
Cicha (8-9 dni w 18 st. C)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-17st. C.

Woda pH = 7

Łuska owsiana to 5% zasypu
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