

Grodziskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **4**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	1.5 kg (33.3%)	81 %	6
Grain	Weyermann - Pale Wheat Malt	3 kg (66.7%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	3.5 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %
Boil	Perle	15 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kolsch	Ale	Liquid	125 ml	Wyeast Labs

Notes

- Łuska ryżowa do filtracji
Sep 13, 2024, 3:42 PM