

Grodziskie 3.0 mosaic Equanot lunga 8,0 BLG 21IBU

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **26.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	4 kg (86%)	80 %	4
Adjunct	łuska orkiszowa	0.5 kg (10.8%)	1 %	0
Grain	Viking melanoidynowy	0.15 kg (3.2%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	30 min	11 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Equinox	30 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Fining	żelatyna temperatura ok 10-13 stopni C	6 g	Secondary	3 day(s)
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