

GRODZISKIE PIWOBRANIE 2022 8BLG #75

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **18**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.5 kg (94.6%)	80 %	3
Grain	Słód zakwaszający Wayermann	0.2 kg (5.4%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PH	20 g	60 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Finning	mech irlandzki	10 g	Boil	8 min