

# Największy Polak w Polsce

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **84**
- SRM **5.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **-1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	8 kg (80%)	80 %	3
Grain	Płatki ryżowe	2 kg (20%)	87 %	0.7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %
Boil	Tomyski	60 g	15 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	500 g	Mash	1 min

## Notes

- Turbo imperialne grodziskie. Z płatkami ryżowymi, żeby zachować smukłość charakterystyczną dla stylu.  
*Nov 24, 2022, 11:27 AM*