

Sosna grodziska

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **22**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **30 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (57.1%)	80 %	3
Grain	Pszeniczny jasny	1.5 kg (42.9%)	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	50 min	10 %
Boil	Liberty	20 g	20 min	5 %
Boil	Mosaic	5 g	5 min	10 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

Extras

Type	Name	Amount	Use for	Time
Other	sosna pedy	150 g	Secondary	6 day(s)

Notes

- gROZISKIE Z SOSNÂMHJG

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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