

To nie jest prawdziwy Grodzisz

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **20.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|------|
| Grain | Grodziski pszeniczny wędzony dębem | 0.75 kg (75.8%) | 80 % | 3 |
| Grain | Wędzony bukiem Viking Malt | 0.15 kg (15.2%) | 82 % | 10 |
| Grain | Strzegom Barwiący | 0.03 kg (3%) | 68 % | 1300 |
| Grain | Strzegom pszenica prażona | 0.03 kg (3%) | 70 % | 1000 |
| Grain | Jęczmień palony | 0.03 kg (3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 3 g | 60 min | 10 % |
| Boil | Perle | 4.5 g | 30 min | 7 % |
| Boil | Perle | 3 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|--------|-------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 36 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 20 g | Boil | 10 min |
| Spice | Skórka pomarańczy | 10 g | Boil | 3 min |