

Zwariowany Grodzisz

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **28**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **47.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **47.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 5 kg (66.7%) | 80 % | 3 |
| Grain | Wędzony bukiem Viking Malt | 1.5 kg (20%) | 82 % | 10 |
| Grain | Castle Pale Ale | 1 kg (13.3%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 55 min | 7.1 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |

Notes

- Chmielenie inne
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