

70 DEBIUTANT EKSTRALIGI

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **31**
- SRM **2.7**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (33.3%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	3 kg (66.7%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Northern Brewer	50 g	5 min	9 %
Aroma (end of boil)	Northern Brewer	50 g	0 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- jest to pierwsza warka w kociołku warzelnym 60 L royalcatering
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