

Lejzy GodziskieG25

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **38 C**, Time **20 min**
- Temp **52 C**, Time **40 min**
- Temp **62 C**, Time **15 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **20 min** at **38C**
- Keep mash **40 min** at **52C**
- Keep mash **15 min** at **62C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.1 kg (100%)	78 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	60 min	3.9 %
Boil	Tomyski	30 g	25 min	3.9 %
Whirlpool	Tomyski	30 g	0 min	3.9 %
Dry Hop	Tomyski	30 g	5 day(s)	3.9 %

Yeasts

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

Notes

- Woda:

Whirflock na 10 min przed końcem gotowania

Fermentacja:

13 C - 3 dni

15 - 7 dni

17 - 1 dzień

Coldcrash - 21 dni

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