

MODERN GRODZISKIE 1

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **24**
- SRM **3.3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny	3.3 kg (89.2%)	80 %	5
Grain	Weyermann - Grodziski Pszeniczny	0.4 kg (10.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus (USA)	10 g	10 min	7.8 %
Boil	Książęcy (Polish Hops)	20 g	10 min	7.6 %
Whirlpool	Talus (USA)	20 g	15 min	7.8 %
Whirlpool	Książęcy (Polish Hops)	40 g	15 min	7.6 %
Dry Hop	Talus (USA)	20 g	8 day(s)	7.8 %
24 H PO ROZPOCZĘCIU FERMENTACJI				
Dry Hop	Książęcy (Polish Hops)	40 g	8 day(s)	7.6 %
24 H PO ROZPOCZĘCIU FERMENTACJI				

Dry Hop	Talus (USA)	20 g	4 day(s)	7.8 %
Dry Hop	Książęcy (Polish Hops)	40 g	4 day(s)	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	250 g	Mash	10 min
Water Agent	witamina C	3 g	Secondary	---

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-100
Mg-5
Na-15
Cl-175
SO4-60
HCO3-0
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