

Grodziskie / Grätzer

Unique traditional Polish beer style, recently gaining more and more popularity around the world. Low-gravity, highly-carbonated pale ale brewed with 100% of oak-smoked wheat malt. Crisp and refreshing, distinctive smoke aroma is fulfilled by low esters from yeast. Slightly higher acidity and bitterness are also present.

Raw Material:

100% Viking Smoked Wheat Malt

Mashing:

Malt/Water ratio: 1/4
pH set with lactic acid to 5,3
53°C 30min / 70°C 30min / 75°C 5min

Boiling:

120 minutes, normal pressure
pH set with lactic acid to 5,0, calcium sulfate
Hops: aromatic varieties from Middle Europe like Polish Nowotomyski, Czech Zatec, Polish Lublin, German Hallertauer Mittelfrüh or Tettnanger. Most of them having ~5% alpha acid. It doesn't have to be fresh. Two additions: 80% of hops 15 minutes after start of the boiling and 20% 30 minutes before the end.

Fermentation:

OG/FG 7,8/1,8
Wyeast 1056 American Ale yeast. 11 days (18 to 21 °C, growing) + 5 days 12-16 °C

Beer Analysis:

Alcohol	3,1 vol-%
OG	7,8%
Color	9 °EBC
Bitterness	22 BU