

- Gravity **7.8 BLG**
- ABV ---
- IBU **26**
- SRM **3.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **52 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **45 min** at **52C**
- Keep mash **30 min** at **70C**
- Sparge using **19.3 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 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 30 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 100 ml | Fermentum Mobile |