

#119 Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **36**
- SRM **3.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2 kg (62.5%)	82 %	10
Grain	Malteurop Pale Ale	1.2 kg (37.5%)	82 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.7 %
Boil	lunga	20 g	10 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---