

## 16# Piwo Grodziskie 8blg

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **16**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **80C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pszeniczny                         | 1.4 kg (50%)   | 85 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.8 kg (28.6%) | 80 %  | 3   |
| Grain | Pilzneński                         | 0.6 kg (21.4%) | 81 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |

### Yeasts

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