

#21 Gdanski Grodzisz v 2

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **27**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **62.1 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **40 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **50 min** at **40C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **44.6 liter(s)** of **76C** water or to achieve **62.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 5 kg (71.4%) | 83 % | 8 |
| Grain | Viking Wheat Malt | 1 kg (14.3%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 1 kg (14.3%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Galaxy | 25 g | 60 min | 15 % |
| Boil | Galaxy | 10 g | 20 min | 15 % |
| Aroma (end of boil) | Galaxy | 15 g | 5 min | 15 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

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

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-------|--------|-----------|----------|
| Fining | karuk | 20 g | Secondary | 5 day(s) |