

#58 Grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **16**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **7.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.38 kg (72.6%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	0.52 kg (27.4%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	2 g	50 min	12.9 %
Boil	lunga PL	2 g	30 min	12.9 %
Boil	lunga PL	4 g	10 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	3 g	Mash	0 min

Fining	WhirlFloc	1.25 g	Boil	12 min
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