

# a'la Grodziskie

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **13**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny wędzony dębem	1.5 kg (50%)	80 %	3
Grain	Pszoniczny	1.5 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	15 g	40 min	3.8 %
Boil	Sybilla	15 g	10 min	5.5 %
Boil	Lubelski	15 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	---

## Notes

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*Jan 12, 2023, 7:22 PM*