

# BPGrodz

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **25**
- SRM **3.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt pszeniczny wędzony dębem	1 kg (50%)	80 %	8
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (50%)	82 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis