

# Cytrynowy Grodzisz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **2.8**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **55 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **40C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **55 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Weyermann - Grodziski | 3.5 kg (100%) | 80 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 10 g   | 10 min | 13.6 %     |
| Boil                | Citra | 20 g   | 5 min  | 13.6 %     |
| Aroma (end of boil) | Citra | 20 g   | 12 min | 13.6 %     |

## Yeasts

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

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | Whirlfoc | 2 g    | Boil    | 10 min |