

# dsadsad

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **37**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

- Temp **38 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **50 min** at **38C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (85.2%)	80 %	3
Grain	Słód pszeniczny Bestmalz	0.26 kg (14.8%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	10 %
Boil	Liberty	20 g	20 min	4.5 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Liberty	10 g	5 min	4.5 %
Dry Hop	Mosaic	11 g	8 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	11 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min