

# Dubbel Grodziskie

- Gravity **15.1 BLG**
- ABV ---
- IBU **35**
- SRM **12.4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **52 C**, Time **35 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **35 min** at **52C**
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny wędzony dębem	2.3 kg (38.5%)	80 %	5
Grain	Weyermann - Smoked Malt	2.3 kg (38.5%)	80 %	6
Grain	Pszeniczny	0.5 kg (8.4%)	85 %	4
Grain	Pilzneński	0.5 kg (8.4%)	81 %	4
Grain	Weyermann - Carawheat	0.3 kg (5%)	77 %	97
Grain	Strzegom Karmel 600	0.05 kg (0.8%)	68 %	601
Grain	Weyermann - Chocolate Wheat	0.02 kg (0.3%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.8 %
Boil	Lublin (Lubelski)	15 g	60 min	5.1 %
Boil	Lublin (Lubelski)	10 g	30 min	5.1 %

Boil	Lublin (Lubelski)	10 g	10 min	5.1 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	1 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	50 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5 g	Secondary	7 day(s)