

Dzióbek Grodziski

- Gravity **7.8 BLG**
- ABV ---
- IBU **24**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **38 C**, Time **45 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **45 min** at **38C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (56.3%) | 80 % | 6 |
| Grain | Weyermann - Grodziski | 1 kg (28.2%) | 80 % | 4 |
| Grain | Orkiszowy | 0.4 kg (11.3%) | 60 % | 5 |
| Grain | Weyermann - Carapils | 0.15 kg (4.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 10 g | 50 min | 13.5 % |
| Boil | Lublin (Lubelski) | 10 g | 45 min | 4 % |
| Boil | Lomik | 10 g | 30 min | 4 % |
| Boil | Lomik | 5 g | 10 min | 4 % |
| Boil | Brewers Gold | 5 g | 1 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|--------|-------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 30 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|