

# Grodzickie

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **36**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **39 C**, Time **30 min**
- Temp **50 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **42.2C**
- Add grains
- Keep mash **30 min** at **39C**
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **75C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (100%)	98 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	90 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	50 min	4.5 %

## Yeasts

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