

grodziski

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **19**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	12 g	60 min	7.1 %
Boil	Izabella	18 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	30 ml	Fermentum Mobile