

# Grodziskie 100% Pszenicy II

- Gravity **7.6 BLG**
- ABV ---
- IBU **39**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **38 C**, Time **35 min**
- Temp **52 C**, Time **55 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **35 min** at **38C**
- Keep mash **55 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 30 g   | 60 min | 9.5 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 3 %        |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type   | Name         | Amount | Use for   | Time      |
|--------|--------------|--------|-----------|-----------|
| Fining | Żelatyna     | 5 g    | Secondary | 10 day(s) |
| Other  | Łuska Ryżowa | 100 g  | Mash      | 20 min    |