

# Grodziskie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **28**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **65 C**, Time **65 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **65 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Carapils Malt	0.3 kg (13%)	74 %	3
Grain	Grodziski pszeniczny wędzony dębem	2 kg (87%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale 1056	Ale	Slant	40 ml	Wyeast Labs