

# Grodziskie

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **19**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1 kg (50%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (50%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	5 g	60 min	11 %
Boil	lunga	5 g	10 min	11 %
Whirlpool	lunga	15 g	1 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.75 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	witamina C	5 g	Bottling	---
0,5g/l gotowego piwa				