

# Grodziskie

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **3.3**
- Style **Grodziskie**

## 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 **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.72 kg (25.2%)	80 %	3
Grain	Wędzony bukiem Viking Malt	0.72 kg (25.2%)	82 %	10
Grain	Viking Pale Ale malt	0.43 kg (15%)	80 %	5
Sugar	Maltodekstryna	0.44 kg (15.4%)	95 %	---
Sugar	Milk Sugar (Lactose)	0.55 kg (19.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12.96 g	60 min	10 %