

# grodziskie

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- Gravity **7.8 BLG**
- ABV ---
- IBU **27**
- SRM **2.9**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (65.8%)    | 80 %  | 3   |
| Grain | Strzegom pszeniczny                | 1.04 kg (34.2%) | 81 %  | 6   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 40 g   | 50 min | 5.5 %      |

## Yeasts

| Name                        | Type | Form | Amount | Laboratory |
|-----------------------------|------|------|--------|------------|
| Gozdawa - Bavarian Wheat 11 | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

| Type   | Name  | Amount | Use for | Time   |
|--------|-------|--------|---------|--------|
| Flavor | imbir | 40 g   | Boil    | 15 min |