

# Grodziskie

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **21**
- SRM **2.9**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **9.35 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **54.8C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziskie pszeniczny wędzony dębem bruntal	3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	60 min	4.9 %
Boil	Tomyski	5 g	15 min	4.9 %
Aroma (end of boil)	Tomyski	5 g	0 min	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis