

# Grodziskie

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **28**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **36.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **36.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4 kg (80%)	80 %	3
Grain	Słód Wędzony Steinbach	1 kg (20%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	23 g	60 min	11.5 %
Boil	Tomyski	30 g	10 min	3.9 %

## Notes

- Woda kryształ żywiecki 15l + 1,5 gipsu + 7,5g chlorku wapnia 33% + 3ml kwas mlekowy (zacieranie) - ph ok. 5,5  
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