

# Grodziskie

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **14**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (47.6%)	80 %	3
Grain	Strzegom Pszeniczny	1.5 kg (47.6%)	81 %	6
Adjunct	Łuska ryżowa	0.15 kg (4.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	20 g	60 min	3.8 %
Boil	Lubelski	20 g	10 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Fermentis