

Grodziskie #19

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **19**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

Steps

- Temp **52 C**, Time **25 min**
- Temp **67 C**, Time **10 min**
- Temp **63 C**, Time **40 min**

Mash step by step

- Heat up **6.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **25 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **10 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1.8 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	45 min	5.5 %
Boil	Puławski	5 g	5 min	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	50 ml	Fermentum Mobile