

## Grodziskie 2

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **40 min** at **64C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

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

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	60 min	2.5 %
Boil	Tomyski	50 g	20 min	2.5 %
Boil	Tomyski	50 g	10 min	2.5 %
Boil	Tomyski	50 g	1 min	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew