

Grodziskie 2022_04

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **35**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 5 kg (95.2%) | 75 % | 3 |
| Adjunct | Łuska ryżowa | 0.25 kg (4.8%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 100 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Lutra OYL-071 | Wheat | Slant | 100 ml | Omega |