

Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **20**
- SRM **2.1**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.6 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	40 min	10 %
Boil	Tomyski	20 g	10 min	3.9 %
Boil	lunga	10 g	10 min	10 %