

# Grodziskie

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **18**
- SRM **2.5**
- 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 **75 %**
- Liquor-to-grist ratio **5.7 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **66.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **8.9 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	3.5 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	3.8 %
Boil	Lomik	20 g	20 min	3.8 %

## Yeasts

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