

# GRODZISKIE

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **20**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **75 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **40 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **33 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	5 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
grodziskie	Ale	Slant	1200 ml	---