

Grodziskie 8BLG 25I

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **20**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.7 kg (53.1%)	80 %	5
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Pilznieński	0.5 kg (15.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	38 g	30 min	3.8 %
Boil	Lomik	25 g	30 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Wheat	Dry	11.5 g	---