

Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU ---
- SRM **2.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **8.4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **65.6C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (80.6%)	80 %	3
Grain	Strzegom Pszeniczny	0.6 kg (19.4%)	81 %	6

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	1000 ml	Fermentum Mobile
Starter ok, 8,5 Blg kręcony ok 50 h,				