

# Grodziskie Bazowe

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **34**
- SRM **3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12 g	60 min	4 %
Boil	Marynka	12 g	15 min	8.8 %
Boil	Saaz (Czech Republic)	28 g	5 min	4 %
Boil	Hersbrucker	25 g	5 min	4.3 %

## Yeasts

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