

Grodziskie + Eureka

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **63**
- SRM **2.1**
- 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 **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 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 **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 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	1.3 kg (52%)	80 %	3
Grain	Pszeniczny	0.8 kg (32%)	85 %	4
Grain	Pilzneński	0.4 kg (16%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Boil	Eureka!	20 g	20 min	18 %
Boil	Eureka!	20 g	10 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Ale	Ale	Liquid	125 ml	Wyeast Labs