

Grodziskie II

- Gravity **8.3 BLG**
- ABV ---
- IBU **22**
- SRM **3.1**
- 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **20 min**
- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **70C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 40 g | 60 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|-------|--------|------------|
| fermenum mobile | Wheat | Slant | 400 ml | Fermentum |