

# Grodziskie klasyczne #1

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **24**
- SRM **2.6**
- Style **Grodziskie**

## 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 **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **19.2 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	3.02 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski PL	40 g	60 min	2.9 %
Boil	Tomyski	50 g	15 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	fermentis