

# Grodziskie - Sencha z limonką

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **30**
- SRM **3.1**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **45 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **45 min** at **76C**
- Sparge using **51.7 liter(s)** of **76C** water or to achieve **64.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5.3 kg (63.9%)	80 %	3
Grain	Viking Wędzony bukiem	2 kg (24.1%)	82 %	10
Grain	Castle Malting - Pilzneński 6-rzędowy	1 kg (12%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	10 min	3.8 %
Boil	Sorachi Ace	30 g	60 min	10 %
Boil	Hallertau Blanc	25 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	46 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sencha Earl Grey	30 g	Boil	15 min
Flavor	Liście limonki	10 g	Boil	15 min
Flavor	Trawa cytrynowa cięta	10 g	Boil	15 min

## Notes

- Zawartość składników mineralnych w 1litrze wody: 474,36 mg, w tym:

KATIONY mg/l:  
wapniowy Ca<sup>2+</sup> 94,19  
magnezowy Mg<sup>2+</sup> 14,58  
sodowy Na<sup>+</sup> 6,90  
potasowy K<sup>+</sup> 0,90

ANIONY mg/l:  
wodorowęglanowy HCO<sub>3</sub> 238,00  
siarczanowy (SO<sub>4</sub>)<sup>2-</sup> 84,77  
chlorkowy Cl<sup>-</sup> 20,20  
fluorkowy F<sup>-</sup> 0,05  
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