

# GRODZISKIE WĘDZONE

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **22**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **42 C**, Time **30 min**
- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **45.2C**
- Add grains
- Keep mash **30 min** at **42C**
- Keep mash **15 min** at **52C**
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.38 kg (100%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	23 g	60 min	6.5 %
Boil	Lublin (Lubelski)	50 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	12.5 g	Boil	15 min