

GRODZISKIE Z MIĘTĄ 8 BLG #60

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **22**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **73C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (85.7%) | 80 % | 4 |
| Grain | Pilzneński | 0.5 kg (14.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|----------|
| Other | Łuska ryżowa | 200 g | Mash | 5 min |
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |
| Spice | Mięta świeża | 60 g | Secondary | 4 day(s) |