

# Grodzisko

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **19**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (62.5%)	80 %	3
Grain	Weyermann - Carapils	0.1 kg (6.3%)	78 %	4
Grain	Pilznieński	0.5 kg (31.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	8 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale