

## Grodzisz 2.0

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **8.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.36 kg (80%)	80 %	5
Grain	Pszeniczny	0.34 kg (20%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski'20	10 g	60 min	4 %
Boil	Tomyski'20	15 g	15 min	4 %
Boil	Tomyski'20	25 g	1 min	4 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	90 min