

Grodzisz

- Gravity **7.8 BLG**
- ABV ---
- IBU **37**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Wędzony Steinbach | 1 kg (33.3%) | 80 % | 8 |
| Grain | Weyermann - Grodziski | 2 kg (66.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 12 % |
| Boil | lunga | 15 g | 60 min | 11 % |
| Whirlpool | lunga | 20 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 100 ml | Safale |