

## grodzisz hb2

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **3.6**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **33 %/h**
- Boil size **31.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.1 liter(s)**

### Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (33.3%)	80 %	4
Grain	Grodziski słód pszeniczny Weyermann - wędzony dębem	2.8 kg (66.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	55 min	4.9 %
Boil	Tomyski	10 g	25 min	4.9 %
Boil	Tomyski	5 g	5 min	4.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa