

# Grodzisz II

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **8.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.73 kg (100%) | 80 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lunga | 10 g   | 60 min | 10 %       |
| Boil    | Lunga | 10 g   | 0 min  | 10 %       |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 300 ml | Fermentum Mobile |

## Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Fining | Whirlfloc T  | 0.6 g  | Boil    | 10 min |
| Other  | Łuska ryżowa | 50 g   | Mash    | 15 min |