

# grozisz

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **26**
- SRM **2.8**
- 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 **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **5.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **65 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.5 kg (26.3%)	80.5 %	2
Grain	Pszeniczny	1.4 kg (73.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	25 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	safale

## Notes

- wyszlo1.035, problemy z filtracja, mimo luski nie chcialo isc. jede fermentor szklany zadalem t58 a plastikowy west cost z mangroove jack  
Sep 14, 2018, 12:45 AM