

# Jan Grodzisz

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **22**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	50 min	8.7 %
Boil	Sybilla	10 g	50 min	6.5 %
Boil	Marynka	10 g	5 min	8.7 %
Boil	Sybilla	10 g	5 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	5 min

Fining	żelatyna	10 g	Secondary	3 day(s)
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