

# Piwo Grodziskie

- Gravity **8.3 BLG**
- ABV ---
- IBU **25**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.8 liter(s)**

## Steps

- Temp **70 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **15 min**

## Mash step by step

- Heat up **2.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **70C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.6 kg (85.7%)	80 %	3
Grain	Weyermann - Carapils	0.1 kg (14.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	6 g	60 min	4.6 %
Aroma (end of boil)	Lomik	2 g	20 min	4.6 %
Aroma (end of boil)	Lomik	2 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	2.2 g	Safbrew