

PPA Grodziski 8*

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **35**
- SRM **3.1**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **7.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **69 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **5.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (60.6%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	0.5 kg (30.3%)	82 %	10
Grain	Płatki pszeniczne	0.15 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	8 g	60 min	3.8 %
Boil	Lomik	8 g	45 min	3.8 %
Boil	Lublin (Lubelski)	15 g	40 min	4 %
Aroma (end of boil)	Sybilla	15 g	15 min	3.5 %
Dry Hop	Sybilla	15 g	7 day(s)	3.5 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	5.5 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Fining	Tableta	0.75 g	Boil	40 min