

# Zadyma Desitka

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1.83 kg (48.3%)	80 %	4
Grain	Rauch Malt (Germany)	0.75 kg (19.8%)	81 %	4
Grain	Weyermann - Carapils	0.46 kg (12.1%)	78 %	4
Grain	Pszeniczny	0.75 kg (19.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	13 %
Boil	Lublin (Lubelski)	15 g	30 min	3.5 %
Boil	Saaz (Czech Republic)	20 g	1 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min