Grodziskie Wariacje III GRYKA

- Gravity **8.4 BLG**
- ABV **---**
- IBU **34**
- SRM **10.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **1 min** at **77C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony IREKS	0.7 kg *(20%)*	80 %	18
Grain	Weyermann - Pszeniczny wędzony dębem	0.6 kg *(17.1%)*	80 %	5
Grain	Kasza gryczana	0.5 kg *(14.3%)*	70 %	80
Grain	Pszeniczny	0.4 kg *(11.4%)*	85 %	4
Grain	Weyermann - Smoked Malt	0.4 kg *(11.4%)*	81 %	6
Adjunct	Płatki gryczane	0.4 kg *(11.4%)*	80 %	80
Grain	Pilzneński	0.4 kg *(11.4%)*	81 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg *(2.9%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	30 min	10 %
Boil	Tradition	15 g	15 min	5.5 %
Aroma (end of boil)	Tradition	5 g	1 min	5.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	100 ml	Safbrew

Extras

Type	Name	Amount	Use for	Time
Fining	żelatyna	5 g	Secondary	5 day(s)