

Modern Grodzisz

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **2.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %
Dry Hop	Książęcy	100 g	1 day(s)	7 %
Dry Hop	Zula	100 g	1 day(s)	8.3 %
Dry Hop	Exp 2/20	100 g	1 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
S33	Ale	Dry	11.5 g	Fermentis