

# Prawdziwie Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM **2.2**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **4.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.4 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	60 min	2.8 %
Aroma (end of boil)	Tomyski	60 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP548	Ale	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock	0.5 g	Boil	5 min