Grodziskie v2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **2.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **7.7 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg *(58.8%)*	80 %	3
Grain	Strzegom Pszeniczny	0.7 kg *(41.2%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Callista	30 g	30 min	3.9 %
Aroma (end of boil)	Callista	20 g	0 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	15 min
Fining	Mech irlandzki	5 g	Boil	15 min

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