

# Grodziskie

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **19**
- SRM **2.1**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziskie pszeniczny wędzony dębem	3.4 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Boil	Tomyski	30 g	15 min	2.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	200 g	Mash	10 min
Fining	Mech irlandzki	6 g	Boil	10 min