

# Grodziskie #1

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **24**
- SRM **2.6**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **39.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **39.3 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount       | Yield | EBC |
|-------|-------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem  | 3.5 kg (70%) | 80 %  | 3   |
| Grain | Słód Wędzony Steinbach              | 1 kg (20%)   | 80 %  | 5   |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.5 kg (10%) | 80 %  | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Marynka               | 23 g   | 60 min | 8.4 %      |
| Boil                | Marynka               | 15 g   | 30 min | 8.4 %      |
| Aroma (end of boil) | Saaz (Czech Republic) | 38 g   | 0 min  | 4.5 %      |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 50 ml  | Fermentum Mobile |

## Notes

- Warę podzieliłem na 2x 12 l i 8l, do dwóch warek (12 l) dodałem 1 kg suszonej śliwki, do drugiego suszonej moreli, oba drobno pokrojone.  
*May 21, 2018, 8:38 PM*