

## Grodziskie BA

- Gravity **7.1 BLG**
- ABV ---
- IBU **36**
- SRM **2.6**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.75 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **37 C**, Time **30 min**
- Temp **50 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **38.8C**
- Add grains
- Keep mash **30 min** at **37C**
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **75C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Weyermann - Grodziski | 2.5 kg (100%) | 80 %  | 4   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 90 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 70 min | 4 %        |

### Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safbrew S-33 | Wheat | Dry  | 11.5 g | Safbrew    |