

## Grodziskie baza

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **21**
- SRM **2.3**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **0 min**

### Mash step by step

- Heat up **11.2 liter(s)** of strike water to **40.3C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **0 min** at **75C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (71.4%)   | 80 %  | 3   |
| Grain | Weyermann pszeniczny jasny         | 0.8 kg (28.6%) | 80 %  | 5   |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 20 g   | 45 min | 4.5 %      |
| Boil    | Brewers Gold          | 20 g   | 15 min | 7.6 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |