Grodziskie z Płaskurki

- Gravity **7.1 BLG**
- ABV **---**
- IBU **26**
- SRM **3.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzona Płaskurka	1.1 kg *(33.3%)*	40 %	8
Grain	Pszeniczny	1.8 kg *(54.5%)*	85 %	4
Grain	Pilzneński	0.4 kg *(12.1%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	30 min	4 %
Boil	Marynka	10 g	30 min	13.5 %
Boil	Saaz (Czech Republic)	25 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	Marzanka/SIano	80 g	Boil	20 min

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