Grodziskie

- Gravity **7.7 BLG**
- ABV **---**
- IBU **21**
- SRM **3.1**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 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 **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny wędzony	2 kg *(71.4%)*	80 %	5
Grain	Weyermann - Smoked Malt	0.2 kg *(7.1%)*	81 %	6
Grain	Briess - Carapils Malt	0.1 kg *(3.6%)*	74 %	2
Grain	Pszeniczny	0.5 kg *(17.9%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Boil	Marynka	20 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie dębowe	Ale	Liquid	10 ml	Fermentum Mobile

Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min