

## Grodzisz v3

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **3**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.2 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

| Type    | Name                               | Amount         | Yield | EBC |
|---------|------------------------------------|----------------|-------|-----|
| Grain   | Grodziski pszeniczny wędzony dębem | 2.2 kg (75.9%) | 80 %  | 3   |
| Adjunct | Łuska ryżowa                       | 0.2 kg (6.9%)  | 1 %   | 0   |
| Grain   | Strzegom Wiedeński                 | 0.5 kg (17.2%) | 79 %  | 10  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Summit | 10 g   | 50 min | 16 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | ---        |