

# Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **21**
- SRM **2.4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.3 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **7.3 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount      | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (100%) | 80 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 6 g    | 60 min | 10 %       |
| Boil    | Marynka | 9.5 g  | 10 min | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 5.5 g  | Fermentis  |