

# Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **2.9**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **36.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type    | Name                               | Amount        | Yield | EBC |
|---------|------------------------------------|---------------|-------|-----|
| Grain   | Grodziski pszeniczny wędzony dębem | 5 kg (79.4%)  | 80 %  | 3   |
| Grain   | Płatki pszeniczne                  | 0.5 kg (7.9%) | 85 %  | 3   |
| Grain   | Melanoiden Malt                    | 0.3 kg (4.8%) | 80 %  | 39  |
| Adjunct | Rice Hulls                         | 0.5 kg (7.9%) | 1 %   | 0   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Oktawia           | 50 g   | 15 min | 7.1 %      |
| Boil    | Puławski          | 50 g   | 10 min | 8.9 %      |
| Boil    | Lublin (Lubelski) | 50 g   | 5 min  | 4 %        |