

## Modern Grodzisz

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **2.9**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount      | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Marynka           | 10 g   | 60 min   | 7 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min   | 4 %        |
| Dry Hop             | Książęcy          | 100 g  | 1 day(s) | 7 %        |
| Dry Hop             | Zula              | 100 g  | 1 day(s) | 8.3 %      |
| Dry Hop             | Exp 2/20          | 100 g  | 1 day(s) | 9.3 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S33  | Ale  | Dry  | 11.5 g | Fermentis  |