

# Prawdziwie Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM **2.2**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **4.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.4 kg (100%) | 80 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Tomyski | 30 g   | 60 min | 2.8 %      |
| Aroma (end of boil) | Tomyski | 60 g   | 5 min  | 2.8 %      |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP548 | Ale  | Liquid | 35 ml  | White Labs |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirflock | 0.5 g  | Boil    | 5 min |