grodziskie 23

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **3.7**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony dębem	2.5 kg *(80.6%)*	82 %	10
Grain	Słód Wędzony Steinbach	0.5 kg *(16.1%)*	80 %	5
Grain	łuska	0.1 kg *(3.2%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.