

## Sofia Olimp/Absztyfikant

- Gravity **8 BLG**
- ABV ---
- IBU **20**
- SRM **2.3**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.1 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 **11.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

### Fermentables

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

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Mash                | lunga | 50 g   | 60 min | 11 %       |
| Boil                | lunga | 10 g   | 60 min | 11 %       |
| Aroma (end of boil) | lunga | 10 g   | 10 min | 11 %       |
| Whirlpool           | lunga | 10 g   | 10 min | 11 %       |

### Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 30 ml  | Fermentum Mobile |