

Grodzisk

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **23**
- SRM **3.2**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **77 C**, Time **1 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	60 min	6.7 %
Boil	Oktawia	30 g	15 min	5.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0 g	Boil	10 min
Other	Łuska ryżowa	100 g	Mash	0 min
Other	Glukoza (Butelkowanie)	180 g	Bottling	---