

## Grodzisz v2

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **25**
- SRM **2.3**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

| Type    | Name                               | Amount         | Yield | EBC |
|---------|------------------------------------|----------------|-------|-----|
| Grain   | Grodziski pszeniczny wędzony dębem | 2.5 kg (83.3%) | 80 %  | 3   |
| Adjunct | Łuska ryżowa                       | 0.5 kg (16.7%) | 1 %   | 0   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Summit | 10 g   | 60 min | 16 %       |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale  | Slant | 100 ml | Safale     |

### Extras

| Type        | Name           | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | Chlorek wapnia | 5 g    | Mash    | ---  |