Grodziskie 100% Pszenicy

- Gravity **7.8 BLG**
- ABV **---**
- IBU **36**
- SRM **2.7**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **38 C**, Time **35 min**
- Temp **52 C**, Time **55 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **35 min** at **38C**
- Keep mash **55 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.7 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.9 %
Boil	Lomik	15 g	30 min	4.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5 g	Secondary	10 day(s)

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