

## GRODZISKIE # 3

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **2.6**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (100%) | 80 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Tomyski | 50 g   | 20 min | 6.4 %      |
| Boil    | Tomyski | 50 g   | 1 min  | 2.8 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type        | Name         | Amount | Use for  | Time   |
|-------------|--------------|--------|----------|--------|
| Fining      | Whirlflock T | 1 g    | Boil     | 10 min |
| Water Agent | Witamina C   | 4 g    | Bottling | ---    |