Grodzisz v3

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.2 kg *(75.9%)*	80 %	3
Adjunct	Łuska ryżowa	0.2 kg *(6.9%)*	1 %	0
Grain	Strzegom Wiedeński	0.5 kg *(17.2%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	50 min	16 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---