

Oryginalne Grodziskie 7,7 BA

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **17**
- SRM **2.2**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **50 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **50 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	45 g	60 min	2.8 %
Boil	Tomyski	15 g	5 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	Whirlfloc	5 g	Boil	10 min