

Pastry Grodziskie

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **2.5**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.33 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (15.2%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (75.8%)	80 %	3
Sugar	Laktoza	0.3 kg (9.1%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 23 Magiczny Ogród	Ale	Slant	80 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Tonka	7 g	Bottling	---
Ekstrakt alkoholowy z tonki				