

## #066 Grodziskie

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **26**
- SRM **2.6**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.8 kg (100%) | 80 %  | 3   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Kazbek | 20 g   | 60 min | 6.7 %      |
| Boil    | Kazbek | 30 g   | 10 min | 6.7 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type  | Name         | Amount | Use for | Time   |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 500 g  | Mash    | 60 min |