

#14 Gdanski Grodzisz2

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **25**
- SRM **3.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **39 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **41.7C**
- Add grains
- Keep mash **50 min** at **39C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.9 kg (80.6%)	78 %	8
Grain	Viking Wheat Malt	0.7 kg (19.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.5 %
Boil	Cascade	25 g	20 min	6 %
Aroma (end of boil)	Citra	15 g	5 min	6 %
Dry Hop	Cascade	10 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Fining	karuk	99999 g	Secondary	5 day(s)