

## #18 Grodziskie z wędzoną śliwką 2.0

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount      | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 5 kg (100%) | 80 %  | 3   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 35 g   | 60 min | 6 %        |
| Boil    | Tradition         | 15 g   | 15 min | 5.5 %      |

### Yeasts

| Name             | Type | Form  | Amount | Laboratory |
|------------------|------|-------|--------|------------|
| Lallemand Kolsch | Ale  | Slant | 200 ml | Lallemand  |

### Extras

| Type        | Name            | Amount | Use for   | Time     |
|-------------|-----------------|--------|-----------|----------|
| Water Agent | Gips piwowarski | 3 g    | Mash      | ---      |
| Fining      | Whirfloc        | 2 g    | Boil      | 15 min   |
| Other       | Wędzona śliwka  | 760 g  | Secondary | 7 day(s) |