

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **28**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

### 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **23.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.33 kg (100%)	81 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	41.67 g	60 min	2.8 %
Boil	Tradition	31.67 g	20 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	19.17 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	1.67 g	Boil	15 min
Flavor	Wedzona sliwka	416.67 g	Secondary	10 day(s)

### Notes

- dfd  
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