

#59 Mojito Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **16**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **8.3 liter(s)**
- Trub loss **4 %**
- Size with trub loss **8.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **10 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **10 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.92 kg (76.7%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	0.28 kg (23.3%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	2 g	50 min	11 %
Boil	lunga PL	2 g	30 min	11 %
Aroma (end of boil)	lunga PL	3 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	12 min

Spice	Suszona skórka cytryny	6 g	Boil	7 min
Spice	Mięta pieprzowa	5 g	Boil	5 min
Spice	Lawenda	5 g	Boil	5 min
Water Agent	Kwas mlekowy	2 g	Mash	0 min