

## à la Grodziskie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **29**
- SRM **3.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **63 C**, Time **25 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (62.5%)	80 %	3
Grain	Strzegom Monachijski typ I	1.5 kg (37.5%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	10 g	20 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.4 g	Safbrew