

# A'la Grodzisz number One

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **21**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **7 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **38 C**, Time **45 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **7.2 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **45 min** at **38C**
- Keep mash **25 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (48.8%)	80 %	4
Grain	Pszeniczny	0.45 kg (22%)	85 %	4
Grain	Strzegom Pilzneński	0.6 kg (29.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	70 min	9.5 %
Boil	lunga	6 g	40 min	9.5 %
Boil	Lublin (Lubelski)	1 g	70 min	4 %
Boil	Lublin (Lubelski)	3 g	5 min	4 %
Boil	Lublin (Lubelski)	3 g	2 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	3 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	30 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min

## Notes

- Może by dodać chmielu na cichą?  
*Jan 1, 2018, 11:52 PM*