

# Grodove I

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- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **66**
- SRM **23.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, Red	5 kg (29.9%)	81 %	5
Liquid Extract	Rice Extract Syrup	1.7 kg (10.2%)	69.6 %	14
Grain	Abbey Malt Weyermann	10 kg (59.9%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	40 g	40 min	14.6 %
Boil	Topaz	40 g	40 min	15 %
Boil	Waimea	40 g	40 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis