

Grodzisk kveik

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **19**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **5.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 1.5 kg (80.2%) | 80 % | 4 |
| Grain | Wheat, Torrified | 0.2 kg (10.7%) | 79 % | 4 |
| Adjunct | Rice Hulls | 0.17 kg (9.1%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 3.5 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 3.5 % |
| Dry Hop | Lublin (Lubelski) | 50 g | 3 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|--------|--------|------------|
| fm53 kveik | Ale | Liquid | 100 ml | fm |