

Grodziskie

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **4.6**
- Style **Grodziskie**

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 **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **6.1 liter(s)**

Steps

- Temp **38 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **4.4 liter(s)** of strike water to **41.6C**
- Add grains
- Keep mash **50 min** at **38C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Smoked Malt	1.5 kg (85.7%)	80.5 %	10
Grain	Viking Wheat Malt	0.25 kg (14.3%)	83 %	6