

# grodziskie

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- Temp **38 C**, Time **60 min**
- Temp **52 C**, Time **30 min**
- Temp **64 C**, Time **5 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **40.3C**
- Add grains
- Keep mash **60 min** at **38C**
- Keep mash **30 min** at **52C**
- Keep mash **5 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.3 kg (100%) | 80 %  | 3   |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Brewers Gold | 24 g   | 45 min | 4.5 %      |
| Boil    | Simcoe       | 6.25 g | 30 min | 14.5 %     |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| ccb2 | Ale  | Slant | 20 ml  | BGW R&B    |