

Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.4**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **0 min** at **72C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 0.6 kg (13%) | 81 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 4 kg (87%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S33 | Ale | Dry | 11 g | Fermentis |