

# Grodziskie

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **20**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny wędzony	2 kg (71.4%)	80 %	5
Grain	Weyermann - Smoked Malt	0.2 kg (7.1%)	81 %	6
Grain	Briess - Carapils Malt	0.1 kg (3.6%)	74 %	2
Grain	Pszeniczny	0.5 kg (17.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	5 min	4 %
Boil	Marynka	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie dębowe	Ale	Liquid	10 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	15 min