

# Grodziskie

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **20**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **4.8 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.25 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	200 ml	Fermentum Mobile

## Notes

- Założona zbyt niska wydajność - można spróbować także słodów weyermanna  
*Jun 28, 2018, 7:03 PM*