

# GRODZISKIE

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **32**
- SRM **2.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **38 C**, Time **25 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **25 min** at **38C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (92.3%)	80 %	3
Adjunct	łuska ryżowa/orkiszowa	0.25 kg (7.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	40 g	60 min	6.2 %
Boil	Lomik	10 g	15 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	100 ml	Fermentum Mobile
rozkręcone na mieszadle				

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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## Notes

- bardzo pijalne, lecz słaba wędzonka (za słabo ześrutowane?)  
*Jul 19, 2018, 8:53 AM*