

Grodziskie 8 BLG

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **24**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **66.4C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **71C**
- Keep mash **15 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.3 kg (52%)	80 %	3
Grain	Pszeniczny	0.8 kg (32%)	85 %	4
Grain	Pilzneński	0.4 kg (16%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Aroma (end of boil)	Lomik	20 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	10.5 g	Mauribrew