

# Grodziskie a´la Szaq

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- Gravity **8.5 BLG**
- ABV ---
- IBU **40**
- SRM **5.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **40 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	0.5 kg (33.3%)	82 %	5
Grain	Słód wędzony - jabłón	1 kg (66.7%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	4.6 %
Aroma (end of boil)	Lomik	5 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Ale	Dry	5.5 g	---