

# Grodziskie Doskonałe 2.0

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **24**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.57 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **50 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **54.2C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75.6C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.53 kg (75.5%)	80 %	3
Grain	Rauch Malt (Germany)	0.5 kg (14.9%)	81 %	4
Grain	Weyermann - Carapils	0.32 kg (9.6%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	70 min	8.8 %
Boil	Marynka	10 g	30 min	8.8 %
Boil	Marynka	5 g	20 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

## Extras

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