

Grodziskie II

- Gravity **14 BLG**
- ABV ---
- IBU **38**
- SRM **12.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **2.5 liter(s)**
- Total mash volume **3.5 liter(s)**

Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **2.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **30.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (17.9%) | 80 % | 3 |
| Liquid Extract | Gozdawa ekstrakt słodowy pszeniczny | 3.4 kg (60.7%) | 80 % | 45 |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 1.2 kg (21.4%) | 70 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 24 g | 40 min | 4 % |
| Boil | Sorachi Ace | 20 g | 40 min | 10 % |
| Boil | Marynka | 22 g | 40 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | Sencha Earl Grey | 45 g | Boil | 35 min |