

Grodziskie na szybko

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **30**
- SRM **2.3**
- 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 **7 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **67.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.3 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 10.3 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 5 min | 3.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| Safale US-05 | Ale | Dry | 1 g | Fermentis |
| FM41 Gwoździe i Banany | Wheat | Liquid | 1 ml | Fermentum Mobile |