

## grodziskie nr.35

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **15**
- SRM **3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **38 C**, Time **45 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **45 min** at **38C**
- Keep mash **25 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (57.1%)	80 %	3
Grain	Strzegom Pilzneński	0.4 kg (11.4%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (28.6%)	81 %	6
Grain	Strzegom Karmel 30	0.1 kg (2.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	80 min	3.5 %
Boil	Lublin (Lubelski)	5 g	80 min	4 %
Boil	Lublin (Lubelski)	5 g	40 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	5 g	Fermentum Mobile