

# Grodziskie v1

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **16**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	3.8 %
Aroma (end of boil)	Lomik	15 g	15 min	3.8 %
Aroma (end of boil)	Lomik	15 g	5 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Ale	Ale	Liquid	30 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech irlandzki	5 g	Boil	15 min