

## Grodziskie ver.2

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **17**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **2.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **5.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (83.3%)	80 %	3
Grain	Strzegom Pszeniczny	0.1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	5 g	10 min	3.8 %
Boil	Lomik	5 g	60 min	3.8 %
Dry Hop	lomik	10 g	7 day(s)	3.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	50 ml	Moja