

grodziskie wiosna 2020

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1 kg (33.3%)	82 %	5
Grain	Pszeniczny	2 kg (66.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	17 g	60 min	9.3 %
Aroma (end of boil)	WAI-ITI	20 g	5 min	4.1 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Champagne	Dry	11.5 g	---