

Grodziskie z zestawem grejpfruta/ Modern Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **2.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem Brunalt | 1.5 kg (75%) | 80 % | 3 |
| Grain | Strzegom Pilzneński | 0.5 kg (25%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum Polish Hops | 8 g | 60 min | 13.5 % |