

# Grodzisz

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- Gravity **7.8 BLG**
- ABV ---
- IBU **37**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Steinbach	1 kg (33.3%)	80 %	8
Grain	Weyermann - Grodziski	2 kg (66.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Boil	lunga	15 g	60 min	11 %
Whirlpool	lunga	20 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	100 ml	Safale