

GRODZISZ

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **22**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.7 kg (23.3%) | 80 % | 3 |
| Grain | Pszeniczny | 1 kg (33.3%) | 85 % | 4 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1 kg (33.3%) | 81 % | 4 |
| Grain | Viking Malt Wędzony Czereśnią | 0.3 kg (10%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Lomik | 30 g | 60 min | 3.8 % |
| Boil | Lomik | 20 g | 20 min | 3.8 % |
| Dry Hop | Mosaic | 15 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-33 | Wheat | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|---------|-------|
| Spice | SKÓRKA POMARAŃCZY | 10 g | Boil | 5 min |
| Spice | KOLENDRA | 10 g | Boil | 5 min |
| Fining | mech irlandzki | 10 g | Boil | 5 min |