

# Grodzisz

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **38.3 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield  | EBC |
|-------|------------------------------------|-----------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 4.6 kg (75.2%)  | 80 %   | 3   |
| Grain | Briess - Pilsen Malt               | 0.9 kg (14.7%)  | 80.5 % | 2   |
| Grain | Briess - Carapils Malt             | 0.62 kg (10.1%) | 74 %   | 3   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort          | Marynka           | 30 g   | 90 min | 10 %       |
| Boil                | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 0 min  | 4 %        |

## Yeasts

| Name                | Type  | Form   | Amount  | Laboratory       |
|---------------------|-------|--------|---------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1000 ml | Fermentum Mobile |