

# Grodzisz 7,8blg

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **19**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **52 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **40 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **77C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Smoked Malt	2 kg (71.4%)	80 %	4
Grain	Barley, Torrefied	0.8 kg (28.6%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	20 g	60 min	4 %
Boil	Tomyski	20 g	15 min	4 %
Boil	Tomyski	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	0.5 g	Boil	10 min