

# Grodzisz milionowy

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- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **20**
- SRM **1.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **56.5C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **75C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	30 min	6.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	0 min	3.2 %