

Grodzisz v 1.0

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **38 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **10 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1 kg (25%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (12.5%) | 80 % | 6 |
| Grain | Słód Wędzony Steinbach | 2 kg (50%) | 80 % | 5 |
| Adjunct | Pszenica niestodowana | 0.5 kg (12.5%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 25 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|--------|-------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 50 ml | Fermentum Mobile |
|------------------------|-------|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|---------|-------|--------|-----------|----------|
| Fining | karuk | 2 g | Secondary | 6 day(s) |
| 2 korki | | | | |