

# Grodzisz W1

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **20**
- SRM **5.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **56 C**, Time **10 min**
- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **10 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.8 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	2 kg (61.5%)	80 %	3
Grain	Strzegom Pszeniczny	1 kg (30.8%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (7.7%)	79 %	130

Koniec zacierania na podbicie barwy

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	3.8 %
Aroma (end of boil)	Lomik	30 g	15 min	3.8 %

## Yeasts

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