

Pastry Grodziskie

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **2.5**
- 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 **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.33 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 0.5 kg (15.2%) | 81 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 2.5 kg (75.8%) | 80 % | 3 |
| Sugar | Laktoza | 0.3 kg (9.1%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM 23 Magiczny Ogród | Ale | Slant | 80 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-----------------------------|-------|--------|----------|------|
| Spice | Tonka | 7 g | Bottling | --- |
| Ekstrakt alkoholowy z tonki | | | | |