

# PodGrodzie

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **23**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **30 C**, Time **120 min**
- Temp **44 C**, Time **30 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **31.4C**
- Add grains
- Keep mash **120 min** at **30C**
- Keep mash **30 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount      | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 4 kg (100%) | 80 %  | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 30 g   | 30 min | 4 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Safbrew    |

## Notes

- Do wspomagania filtracji dodano pod koniec zacierania namoczoną łuskę ryżową w ilości 500g  
*Jan 11, 2018, 2:01 PM*