

prawie grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **25**
- SRM **3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **6.2 liter(s)**

Steps

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

Mash step by step

- Heat up **4.7 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (64.5%)	80 %	3
Grain	Viking Malt Wędzony wiśnią	0.3 kg (19.4%)	82 %	10
Grain	Viking Malt Wędzony Gruszą	0.25 kg (16.1%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
HotHead Ale	Ale	Slant	50 ml	---