

SMASH Grodzisz

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **30**
- SRM **4.6**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **70 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **45 min** at **70C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	4 kg (100%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	40 g	60 min	5.8 %
Dry Hop	Izabella	100 g	2 day(s)	5 %
Boil	Izabella	10 g	45 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Liquid	10 ml	---