

## TB GR

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- Gravity **7.2 BLG**
- ABV ---
- IBU **21**
- SRM **7.2**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **63 C**, Time **35 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	1.3 kg (52%)	79 %	30
Grain	Pszeniczny	0.8 kg (32%)	85 %	4
Grain	Briess - Pilsen Malt	0.4 kg (16%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	20 g	60 min	4.6 %
Boil	Lomik	20 g	20 min	4.6 %

### Yeasts

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