

100% PSZENICA GRODZISKIE

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **7**
- SRM **2.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (33.3%)	83 %	5
Grain	Weyermann - Grodziski	1 kg (33.3%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	1 kg (33.3%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	30 g	45 min	10 %
Boil	Tomyski	10 g	30 min	3.3 %
Boil	Tomyski	20 g	10 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
S33	Ale	Dry	12 g	fermentis