

#7 Grodziskie Ślikowe BIAB

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **28**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	81 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	2.8 %
Boil	Tradition	19 g	20 min	5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	60 min
Fining	Mech Irlandzki	1 g	Boil	15 min
Flavor	Wędzona śliwka	250 g	Secondary	10 day(s)