

à la Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **29**
- SRM **3.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **25 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **25 min** at **63C**
- Keep mash **25 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.5 kg (62.5%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (37.5%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Magnum | 10 g | 20 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.4 g | Safbrew |