

A'la Grodzisz

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **16**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **42 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **10 min** at **42C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (66.7%)	80 %	6
Grain	Grodziski pszeniczny wędzony dębem	1 kg (33.3%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Herb	Czarny Bez	25 g	Boil	20 min
Herb	Czarny Bez	25 g	Primary	10 day(s)
Herb	Czarny Bez	25 g	Secondary	14 day(s)