

# Brett Grodziskie

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	4 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	9.2 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	0 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
The Yeast Bay - Lochristi Brettanomyces Blend	Ale	Liquid	35 ml	The Yeast Bay

Drożdże namnożone w starterze 0.9 l - 10 Blg.