

# Cygański Grodzisz

- Gravity **7.8 BLG**
- ABV ---
- IBU **26**
- SRM **19**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Casle Malting Whisky Nature	1 kg (22.2%)	85 %	4
Grain	Weyermann - Chocolate Wheat	0.2 kg (4.4%)	85 %	4
Grain	Briess - Dark Chocolate Malt	0.3 kg (6.7%)	60 %	827
Grain	Jęczmień palony	0 kg	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Fantasia	20 g	15 min	4.3 %
Boil	Fantasia	20 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M10 Workhorse	Ale	Dry	11 g	Mangrove Jack's
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