

# Dzióbek Grodziski

- Gravity **7.8 BLG**
- ABV ---
- IBU **28**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **38 C**, Time **45 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **45 min** at **38C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **23.1 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (54.1%)	80 %	6
Grain	Weyermann - Grodziski	1 kg (27%)	80 %	4
Grain	Orkiszowy	0.4 kg (10.8%)	60 %	5
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4
Grain	Weyermann - Bohemian Pilsner Malt	0.1 kg (2.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	24 g	55 min	3 %
Boil	Magnum	10 g	40 min	13.5 %
Boil	Lublin (Lubelski)	5 g	25 min	3 %
Boil	Hallertau	10 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	8 min	4.5 %

## Yeasts

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