

Grodzish me?

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **27**
- SRM **3.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2 kg (57.1%) | 85 % | 4 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (28.6%) | 82 % | 10 |
| Grain | Monachijski | 0.25 kg (7.1%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 0.25 kg (7.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Perle | 25 g | 70 min | 7 % |
| Boil | Perle | 5 g | 35 min | 7 % |
| Whirlpool | Challenger | 20 g | 1 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| gozdawa bavaria wheat | Wheat | Dry | 11 g | gozdawa |