

# Grodzisk mazowiecki

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **23**
- SRM **2.4**
- 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 **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (90.9%)	80 %	3
Grain	Briess - Pilsen Malt	0.3 kg (9.1%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Lublin (Lubelski)	250 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	250 g	1 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Burlington Ale	Ale	Slant	100 ml	WLP