

# Grodzisk Nowy

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4.1 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **3.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.55 kg (53.4%)	80 %	3
Grain	Pszeniczny	0.29 kg (28.2%)	85 %	4
Grain	Viking Pale Ale malt	0.19 kg (18.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	4.5 g	60 min	5.9 %
Boil	Tradition	4 g	30 min	5.9 %
Boil	Tradition	3.5 g	10 min	5.9 %
Boil	Lublin (Lubelski)	2 g	0 min	4 %
Boil	Tradition	2 g	0 min	5.9 %