

Grodziski v.3

- Gravity **8 BLG**
- ABV ---
- IBU **34**
- SRM **3.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (62.5%)	80 %	4
Grain	Słód Wędzony Steinbach	1 kg (31.3%)	80 %	5
Grain	Melanoiden Malt	0.2 kg (6.3%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	10 %
Boil	Chinook	30 g	10 min	10 %
Dry Hop	Chinook	50 g	7 day(s)	10 %

Yeasts

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