

# Grodziski Wit

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- Gravity **12.4 BLG**
- ABV ---
- IBU **29**
- SRM **3.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4 kg (65.6%)	80 %	3
Grain	Wheat, Flaked	1.6 kg (26.2%)	77 %	4
Grain	Oats, Flaked	0.5 kg (8.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	11 %
Aroma (end of boil)	Ahtanum	20 g	10 min	5 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Ahtanum	5 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min