

# Grodziskie #1

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **20**
- SRM **7.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **25 min** at **72C**
- Sparge using **18.3 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 (85.7%)	80 %	25
Grain	Chit Malt	0.25 kg (7.1%)	50 %	2
Grain	Acid Malt	0.25 kg (7.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	45 min	4.5 %
Boil	Hallertau	25 g	15 min	4.5 %
Boil	Lublin (Lubelski) szyszka świeża	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	800 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	300 g	Mash	60 min
Water Agent	gips	5 g	Mash	60 min

## Notes

- F1 8,5Blg - 24/09  
F2 2,5Blg - 30/09  
but. 15L , 2,0 Blg- 11/10 CO2 vol =3,6

ABV 3.1% Odfementowanie 75.5%  
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