

# Grodziskie #1

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **21**
- SRM **3.6**
- 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 **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - Smoked Malt	1.3 kg (40.6%)	80.5 %	10
Grain	Pszeniczny	0.8 kg (25%)	85 %	4
Grain	Pilznieński	0.4 kg (12.5%)	81 %	4
Grain	Strzegom Pszeniczny	0.7 kg (21.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Boil	Lomik	20 g	20 min	3.8 %