

# Grodziskie 100% Pszenicy

- Gravity **7.8 BLG**
- ABV ---
- IBU **36**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **38 C**, Time **35 min**
- Temp **52 C**, Time **55 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **35 min** at **38C**
- Keep mash **55 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Weyermann - Grodziski | 2.7 kg (100%) | 80 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 8.9 %      |
| Boil    | Lomik   | 15 g   | 30 min | 4.6 %      |

## Yeasts

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

## Extras

| Type   | Name     | Amount | Use for   | Time      |
|--------|----------|--------|-----------|-----------|
| Fining | Żelatyna | 5 g    | Secondary | 10 day(s) |