

# Grodziskie

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **26**
- SRM **4.6**
- 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 **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	2 kg (50%)	82 %	10
Grain	Strzegom Pszeniczny	2 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	15 g	60 min	9.7 %
Aroma (end of boil)	Zula	15 g	15 min	9.7 %