

# Grodziskie

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1.3 kg (52%)	82 %	10
Grain	Słód pszeniczny Bestmalz	0.8 kg (32%)	82 %	5
Grain	Pilzneński	0.4 kg (16%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	60 min	3.8 %
Boil	Marynka	10 g	60 min	8.8 %