

# Grodziskie

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **29**
- SRM **4.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5.7 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **60 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **63.5C**
- Add grains
- Keep mash **60 min** at **60C**
- Keep mash **10 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (100%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	12 g	60 min	11 %
Aroma (end of boil)	Tomyski	30 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Iutra	Ale	Slant	100 ml	---