

# Grodziskie

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **28**
- SRM **2.7**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **36.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **36.4 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount     | Yield | EBC |
|-------|------------------------------------|------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 4 kg (80%) | 80 %  | 3   |
| Grain | Słód Wędzony Steinbach             | 1 kg (20%) | 80 %  | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 23 g   | 60 min | 11.5 %     |
| Boil    | Tomyski | 30 g   | 10 min | 3.9 %      |

## Notes

- Woda kryształ żywiecki 15l + 1,5 gipsu + 7,5g chlorku wapnia 33% + 3ml kwas mlekowy (zacieranie) - ph ok. 5,5  
May 19, 2023, 9:07 AM