

Grodziskie #2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (89.3%)	80 %	3
Grain	Słód Wędzony Steinbach	0.6 kg (10.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	35 g	60 min	8.9 %
Boil	Hallertau Mittelfruh	15 g	10 min	3.8 %