

# Grodziskie 2024

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **26**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **60 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **60 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.5 kg (100%) | 80 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Tomyski | 70 g   | 60 min | 2.8 %      |
| Whirlpool | Tomyski | 30 g   | 30 min | 2.8 %      |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 1 ml   | Fermentum Mobile |