

# Grodziskie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **25**
- SRM **5.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **40.2C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (58.5%)	82 %	5
Grain	Zakwaszający	0.2 kg (5.8%)	80 %	4
Grain	Wędzony bukiem Viking Malt	0.2 kg (5.8%)	82 %	10
Grain	Wędzony dębem Viking Malt	1 kg (29.2%)	82 %	10
Grain	Strzegom Barwiący	0.02 kg (0.6%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.4 %
Boil	Saaz (Czech Republic)	25 g	30 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	12 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min
Fining	Żelatyna	5 g	Secondary	3 day(s)

### Notes

- Burzliwa 18oC 7 dni,  
Cicha 20-17oC, 7 dni  
r/m/cyt.  
*Mar 23, 2016, 6:34 PM*