

grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **2.8**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.3 kg (74.2%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	0.8 kg (25.8%)	82 %	10