

# Grodziskie

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- Gravity **8 BLG**
- ABV ---
- IBU **13**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (28.6%)   | 80 %  | 3   |
| Grain | Viking Malt Wędzony Czereśnią      | 1 kg (28.6%)   | 82 %  | 10  |
| Grain | Viking Pilsner malt                | 1 kg (28.6%)   | 82 %  | 4   |
| Grain | Pszeniczny                         | 0.5 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lomik | 30 g   | 60 min | 3.8 %      |