

# GRODZISKIE

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **23**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (44.8%)	80 %	3
Grain	wędzony	0.6 kg (17.9%)	82 %	4
Grain	Steinbach Wędzony Bukiem	0.8 kg (23.9%)	80 %	4
Grain	Bestmalz Wędzony Bukiem	0.15 kg (4.5%)	80 %	4
Grain	Weyermann - Grodziski	0.3 kg (9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Aroma (end of boil)	Tradition	20 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
American West Coast	Ale	Dry	11.5 g	Lallemand