

# Grodziskie

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **38 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **20 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.65 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	25 g	60 min	4.6 %
Boil	Lomik	15 g	30 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis