

Grodziskie a´la Szaq

- Gravity **8.5 BLG**
- ABV ---
- IBU **40**
- SRM **5.1**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **40 min**

Mash step by step

- Heat up **4.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (33.3%) | 82 % | 5 |
| Grain | Słód wędzony - jabłón | 1 kg (66.7%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Lomik | 30 g | 60 min | 4.6 % |
| Aroma (end of boil) | Lomik | 5 g | 5 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis S-33 | Ale | Dry | 5.5 g | --- |