

Grodziskie Bazowe

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **34**
- SRM **3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 2 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 12 g | 60 min | 4 % |
| Boil | Marynka | 12 g | 15 min | 8.8 % |
| Boil | Saaz (Czech Republic) | 28 g | 5 min | 4 % |
| Boil | Hersbrucker | 25 g | 5 min | 4.3 % |

Yeasts

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