

# Grodziskie Bazowe

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

## 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  |