

# Grodziskie Classic

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- Gravity **3.8 BLG**
- ABV **1.4 %**
- IBU **15**
- SRM **2.1**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **41 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **54.7C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **75C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	50 min	4 %
Aroma (end of boil)	Tomyski	15 g	12 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	20 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Finning	Żelatyna	5 g	Secondary	4 day(s)