

Grodziskie Classic

- 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) |