

# Grodziskie Doskonałe

- Gravity **7.8 BLG**
- ABV ---
- IBU **38**
- SRM **2.6**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **50 min**
- Temp **75.6 C**, Time **10 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75.6C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2.11 kg (75.4%) | 80 %  | 3   |
| Grain | Rauch Malt (Germany)               | 0.41 kg (14.6%) | 81 %  | 4   |
| Grain | Weyermann - Carapils               | 0.28 kg (10.1%) | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 17 g   | 70 min | 8.8 %      |
| Boil    | Marynka | 10 g   | 30 min | 8.8 %      |
| Boil    | Marynka | 7 g    | 20 min | 8.8 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | Safale     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 4 g    | Boil    | 15 min |