

# Grodziskie II

- Gravity **14 BLG**
- ABV ---
- IBU **38**
- SRM **12.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **2.5 liter(s)**
- Total mash volume **3.5 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **2.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **30.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (17.9%)	80 %	3
Liquid Extract	Gozdawa ekstrakt słodowy pszeniczny	3.4 kg (60.7%)	80 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.2 kg (21.4%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	24 g	40 min	4 %
Boil	Sorachi Ace	20 g	40 min	10 %
Boil	Marynka	22 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sencha Earl Grey	45 g	Boil	35 min