

GRODZISKIE IV

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **22**
- SRM **2.8**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **38 C**, Time **15 min**
- Temp **52 C**, Time **60 min**
- Temp **63 C**, Time **20 min**
- Temp **69 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **40.6C**
- Add grains
- Keep mash **15 min** at **38C**
- Keep mash **60 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	5 kg (100%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	60 min	3.9 %
Boil	Tomyski	80 g	5 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Witamina C	4 g	Bottling	---