

Grodziskie jasne

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **3.5**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Malt Pszeniczny Wędzony Dębem | 2 kg (53.3%) | 81 % | 10 |
| Grain | Castle Malting Pilzneński | 1 kg (26.7%) | 80 % | 3.25 |
| Grain | Płatki ryżowe | 0.5 kg (13.3%) | 85 % | 1 |
| Grain | Płatki owsiane | 0.25 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Amarillo 2017 | 20 g | 60 min | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|------|--------|------------|
| Munich Classic Wheat Beer | Wheat | Dry | 11.5 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 100 g | Mash | 15 min |