

# Grodziskie MK2

---

- Gravity **5.8 BLG**
- ABV **2.2 %**
- IBU **10**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **54 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount     | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (50%) | 80 %  | 4   |
| Grain | Pilzneński            | 3 kg (50%) | 81 %  | 4   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Kazbek | 30 g   | 60 min | 4.6 %      |
| Aroma (end of boil) | Lomik  | 20 g   | 5 min  | 3.8 %      |
| Aroma (end of boil) | Lomik  | 20 g   | 10 min | 3.8 %      |

## Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 50 ml  | Fermentum Mobile |

## Extras

| Type   | Name           | Amount | Use for | Time  |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 5 g    | Boil    | 5 min |

|             |               |     |      |        |
|-------------|---------------|-----|------|--------|
| Water Agent | kwask mlekowy | 2 g | Mash | 50 min |
|-------------|---------------|-----|------|--------|