

Grodziskie V2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **5.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (58.8%) | 80 % | 3 |
| Grain | Pilzneński | 0.7 kg (41.2%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 20 g | 60 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------|--------|---------|--------|
| Water Agent | whirfloc | 0.2 g | Boil | 10 min |