

# Grodziskie v4

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **2.9**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (80%)	80 %	3
Grain	Pilznieński	0.5 kg (20%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Szyszka	10 g	60 min	8 %

## Yeasts

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