

# GRODZISKIE Z BAZYLIĄ ŚWIEŻĄ 9 Blg # 41

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **3.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1 kg (50%)	80 %	4
Grain	Pilzneński	1 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min
Spice	Bazylią świeżą	0.02 g	Primary	0 day(s)

Spice	Bazylia świeża	0.01 g	Secondary	4 day(s)
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