

# GRODZISKIE Z MIĘTĄ 8 BLG #60

- Gravity **4.3 BLG**
- ABV **1.6 %**
- IBU **13**
- SRM **1.7**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **73 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **73C**
- Sparge using **46.4 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 3 kg (85.7%)   | 80 %  | 4   |
| Grain | Pilzneński            | 0.5 kg (14.3%) | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 20 g   | 60 min | 9.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Other  | Łuska ryżowa   | 200 g  | Mash      | 5 min    |
| Fining | Mech irlandzki | 20 g   | Boil      | 10 min   |
| Spice  | Mięta świeża   | 60 g   | Secondary | 4 day(s) |