

Grodziskie z trawą cytrynową i miętą

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **2.8**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	1.3 kg (52%)	80 %	5
Grain	Pszeniczny	0.8 kg (32%)	85 %	4
Grain	Pilznieński	0.4 kg (16%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Aroma (end of boil)	Lomik	20 g	20 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	5.75 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Secondary	2 day(s)
Herb	Mięta	20 g	Bottling	---