

Grodziskie z trawą cytrynową i miętą

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

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 | Pilzneński | 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 | --- |