

# grodzisz

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.3**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **5.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

## Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **50 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **2.7 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **50 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **7.3 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Łuska ryżowa                       | 0.055 kg (6.1%) | --- % | 2   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.84 kg (93.9%) | 80 %  | 3   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | LUB/N.Tomyski | 5 g    | 5 min  | 5 %        |
| Boil    | Nelson Sauvín | 4 g    | 50 min | 11 %       |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| fermentis S-33 | Wheat | Dry  | 3.28 g | ---        |