

# Grodzisz

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU ---
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **5.2 liter(s)**
- Total mash volume **7.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **5.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	80 %	3