

# Grodzisz oszukany torf 50%

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **21**
- SRM **2.9**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **39 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **31.7 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **39 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Torrified	2.64 kg (50%)	79 %	4
Grain	Viking Wheat Malt	2.64 kg (50%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	25 g	90 min	4 %
Boil	Tettnang	25 g	30 min	4 %
Boil	Saaz (Czech Republic)	25 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15.18 g	Fermentis