

GrowJish

- Gravity **7.8 BLG**
- ABV ---
- IBU **27**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **75C**
- Keep mash **2 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Grodziski | 2 kg (61.5%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.3 kg (9.2%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.95 kg (29.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 30 g | 60 min | 3.8 % |
| Boil | Lomik | 25 g | 25 min | 3.8 % |
| Boil | Lomik | 25 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------------------|-------|-----------|----------|
| Flavor | Syrop z kwiatu czarnego bzu | 200 g | Secondary | 6 day(s) |
|--------|--------------------------------|-------|-----------|----------|