

# grozmaryn

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **6.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Steps

- Temp **56 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **3.9 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (76.9%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	0.2 kg (15.4%)	82 %	10
Grain	Pszeniczny Crystal 80L	0.1 kg (7.7%)	74 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Ale	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	rozmaryn	5 g	Boil	10 min
Spice	rozmaryn	5 g	Boil	0 min