

## &Lambici grodziszi

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **7**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast XL 3763 Roselare Ale Blend	Ale	Liquid	150 ml	Wyeast

### Extras

Type	Name	Amount	Use for	Time
Spice	Zielona herbata	100 g	Boil	2 min