

Modern Grodziskie- Książęcy i Talus

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **56 C**, Time **25 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **25 min** at **56C**
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (90.9%)	90 %	6
Grain	Weyermann - Grodziski	0.25 kg (9.1%)	90 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	10 g	60 min	7 %
Boil	Talus	5 g	60 min	9.5 %
Aroma (end of boil)	Talus	10 g	5 min	9.5 %
Aroma (end of boil)	Książęcy	30 g	5 min	7 %
Dry Hop	Książęcy	50 g	3 day(s)	7 %
Dry Hop	Talus	15 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis