

# Pastry Grodziskie

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **36**
- SRM **2.5**
- 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 **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.33 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński                         | 0.5 kg (15.2%) | 81 %  | 4   |
| Grain | Grodziski pszeniczny wędzony dębem | 2.5 kg (75.8%) | 80 %  | 3   |
| Sugar | Laktoza                            | 0.3 kg (9.1%)  | 100 % | 2   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 25 g   | 60 min | 11 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM 23 Magiczny Ogród | Ale  | Slant | 80 ml  | Fermentum Mobile |

## Extras

| Type                        | Name  | Amount | Use for  | Time |
|-----------------------------|-------|--------|----------|------|
| Spice                       | Tonka | 7 g    | Bottling | ---  |
| Ekstrakt alkoholowy z tonki |       |        |          |      |