

# Pierwsze moje Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **16**
- SRM **2.6**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3 kg (98.4%)	80 %	4
Grain	słód zakwaszający weyerman	0.05 kg (1.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	70 min	2.6 %
Boil	Lublin (Lubelski)	15 g	30 min	2.6 %
Boil	Lublin (Lubelski)	15 g	5 min	2.6 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %

dodane do połowy warki

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

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

Fining	whirfloc	1.25 g	Boil	5 min
--------	----------	--------	------	-------