

# Piwo odzyskane

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **2.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **18.7 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 (90.9%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Marynka	10 g	15 min	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5 g	Secondary	7 day(s)