

## woda po parówkach

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **25**
- SRM **4.3**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	1.5 kg (75%)	82 %	10
Grain	Weyermann pszeniczny jasny	0.5 kg (25%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski PH	10 g	60 min	2.8 %
Boil	Zula PH	10 g	60 min	8.3 %
Aroma (end of boil)	Tomyski PH	10 g	5 min	2.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	60 ml	White Labs