GRODZISKIE Z BAZYLIĄ 10 Blg # 39

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **3.2**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1 kg *(50%)*	80 %	4
Grain	Pilzneński	1 kg *(50%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.05 g	Boil	10 min
Spice	Bazylia suszona	0.02 g	Boil	0 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.