Modern Grodziskie 2

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **51**
- SRM **2.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **55 C**, Time **25 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg *(46.7%)*	80 %	5
Grain	Weyermann pszeniczny jasny	1.25 kg *(33.3%)*	80 %	6
Grain	Weyermann - Grodziski	0.25 kg *(6.7%)*	80 %	4
Grain	Płatki owsiane	0.5 kg *(13.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	talus	10 g	30 min	9.3 %
Boil	Książęcy	20 g	30 min	7 %
Whirlpool	Talus	20 g	60 min	9.3 %
Whirlpool	Książęcy	60 g	60 min	7 %
Dry Hop	Talus	15 g	4 day(s)	9.3 %
Dry Hop	Książęcy	50 g	4 day(s)	7 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis