Dymane - Grodziskie

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **2.3**
- Style **Grodziskie**

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 **20 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **45 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **45 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg *(100%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	40 g	60 min	4 %
Aroma (end of boil)	Tomyski	10 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Łuska ryżowa 0,5 kg
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