

## grodzisz hb2

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **13**
- SRM **3.6**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **33 %/h**
- Boil size **31.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.1 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**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **48.9C**
- 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**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

### Fermentables

| Type  | Name                                                | Amount         | Yield | EBC |
|-------|-----------------------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński                                 | 1.4 kg (33.3%) | 80 %  | 4   |
| Grain | Grodziski słód pszeniczny Weyermann - wędzony dębem | 2.8 kg (66.7%) | 80 %  | 5   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Tomyski | 15 g   | 55 min | 4.9 %      |
| Boil    | Tomyski | 10 g   | 25 min | 4.9 %      |
| Boil    | Tomyski | 5 g    | 5 min  | 4.9 %      |

### Yeasts

| Name                          | Type  | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Gozdawa - BW11 Bavarian Wheat | Wheat | Dry  | 10 g   | Gozdawa    |