

## 25# kolejne Grodziskie

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- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **29**
- SRM **2.1**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **37 C**, Time **30 min**
- Temp **50 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **30 min** at **37C**
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (100%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	80 min	4 %
Boil	Lublin (Lubelski)	20 g	50 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	11 g	fermentis