

#34 Gdanski Grodzisz 3

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **21**
- SRM **4.1**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **77.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **39 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **41.7C**
- Add grains
- Keep mash **50 min** at **39C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **52.6 liter(s)** of **76C** water or to achieve **77.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|--------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 10 kg (100%) | 78 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 70 g | 60 min | 6 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 6 % |
| Dry Hop | Cascade | 10 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------|---------|-----------|----------|
| Fining | karuk | 99999 g | Secondary | 5 day(s) |