

# A'la Grodziskie

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **18**
- SRM **2.5**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **41 C**, Time **30 min**
- Temp **52 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **44.5C**
- Add grains
- Keep mash **30 min** at **41C**
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **75C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min