

# a'la Grodziskie

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **13**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Pszeniczny wędzony dębem | 1.5 kg (50%) | 80 %  | 3   |
| Grain | Pszeniczny               | 1.5 kg (50%) | 80 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Lubelski | 15 g   | 40 min | 3.8 %      |
| Boil    | Sybilla  | 15 g   | 10 min | 5.5 %      |
| Boil    | Lubelski | 15 g   | 10 min | 3.8 %      |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |

## Notes

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