

# Gród Lina

- Gravity **10 BLG**
- ABV **4 %**
- IBU **15**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1.4 kg (66.7%)	80 %	4
Grain	Strzegom Pilzneński	0.7 kg (33.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	50 min	3.8 %
Boil	Lomik	10 g	15 min	3.8 %
Aroma (end of boil)	Oktawia	21 g	1 min	7.1 %
Aroma (end of boil)	Lomik	12 g	1 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	50 ml	Fermentum Mobile