

Grodzisk

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **24**
- SRM **2.2**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **5.9 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **4.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.1 kg (83.3%) | 80 % | 3 |
| Grain | Grodziski jęczmienny wędzony dębem | 0.22 kg (16.7%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 6 g | 60 min | 13.5 % |