

# Grodzisk Nowy

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4.1 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **3.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.55 kg (53.4%) | 80 %  | 3   |
| Grain | Pszeniczny                         | 0.29 kg (28.2%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt               | 0.19 kg (18.4%) | 80 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Tradition         | 4.5 g  | 60 min | 5.9 %      |
| Boil    | Tradition         | 4 g    | 30 min | 5.9 %      |
| Boil    | Tradition         | 3.5 g  | 10 min | 5.9 %      |
| Boil    | Lublin (Lubelski) | 2 g    | 0 min  | 4 %        |
| Boil    | Tradition         | 2 g    | 0 min  | 5.9 %      |