

# Grodziskie #1

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **24**
- SRM **2.6**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **39.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **39.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.5 kg (70%)	80 %	3
Grain	Słód Wędzony Steinbach	1 kg (20%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (10%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	60 min	8.4 %
Boil	Marynka	15 g	30 min	8.4 %
Aroma (end of boil)	Saaz (Czech Republic)	38 g	0 min	4.5 %

## Yeasts

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

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Warkę podzieliłem na 2x 12 l i 8l, do dwóch warek (12 l) dodałem 1 kg suszonej śliwki, do drugiego suszonej moreli, oba drobno pokrojone.  
*May 21, 2018, 8:38 PM*