

Grodziskie 100% Pszenicy

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **33**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **38 C**, Time **35 min**
- Temp **52 C**, Time **55 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **35 min** at **38C**
- Keep mash **55 min** at **52C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Weyermann - Grodziski | 2.7 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.9 % |
| Boil | Lomik | 15 g | 30 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|-----------|
| Fining | Żelatyna | 5 g | Secondary | 10 day(s) |