

# Grodziskie

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **14**
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pszeniczny grodziski	3 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lubelski	20 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale us-5	Wheat	Dry	11.5 g	---