

# Grodziskie

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **24**
- SRM **2.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziskie pszeniczny wędzony dębem	3 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.8 %
Boil	Lublin (Lubelski)	15 g	15 min	3.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew