

# Grodziskie

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6.8 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (80%)	80 %	3
Grain	Słód pszeniczny Bestmalz	0.5 kg (20%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	lunga	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
oyl-071 Lutra	Ale	Dry	10 g	Fermentis