

# Grodziskie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **26**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **7.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	East Kent Goldings	5 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Oslo	Ale	Slant	5 ml	---