

Grodziskie

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **2.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3.3 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Tomyski | 15 g | 60 min | 4 % |
| Boil | Marynka | 15 g | 60 min | 9.1 % |
| Boil | Tomyski | 35 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 200 g | Mash | 60 min |
| Water Agent | CaSO4 | 5 g | Mash | 60 min |

| | | | | |
|-------------|-------------|-------|------|--------|
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |