

Grodziskie

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **14**
- SRM **2.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.5 kg (47.6%) | 80 % | 3 |
| Grain | Strzegom Pszeniczny | 1.5 kg (47.6%) | 81 % | 6 |
| Adjunct | Łuska ryżowa | 0.15 kg (4.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Lubelski | 20 g | 60 min | 3.8 % |
| Boil | Lubelski | 20 g | 10 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 10 g | Fermentis |