

# Grodziskie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **50 min** at **65C**
- Keep mash **0 min** at **72C**
- Sparge using **27.8 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	0.6 kg (13%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	4 kg (87%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S33	Ale	Dry	11 g	Fermentis