

Grodziskie 25L

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **2.8**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **38 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **10 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziskie pszeniczny wędzony dębem	5 kg (100%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	80 g	60 min	2.8 %
Boil	Tomyski	20 g	10 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis