

# Grodziskie jasne

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **18**
- SRM **5.3**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pszeniczny Wędzony Dębem	3.7 kg (94.9%)	81 %	10
Grain	Viking Malt Karmelowy Czerwony	0.1 kg (2.6%)	75 %	50
Grain	Płatki owsiane	0.1 kg (2.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga 2019	15 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	15 min