

# Grodziskie jasne

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

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

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pszeniczny Wędzony Dębem	2 kg (53.3%)	81 %	10
Grain	Castle Malting Pilzneński	1 kg (26.7%)	80 %	3.25
Grain	Płatki ryżowe	0.5 kg (13.3%)	85 %	1
Grain	Płatki owsiane	0.25 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo 2017	20 g	60 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Classic Wheat Beer	Wheat	Dry	11.5 g	Lallemand

## Extras

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