

# Grodziskie Klasyczne

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **28**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4.1 kg (83.7%)	80 %	3
Grain	Wędzony bukiem Viking Malt	0.8 kg (16.3%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.8 %
Boil	Lublin (Lubelski)	40 g	30 min	4 %
Boil	Lublin (Lubelski)	40 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	92.11 ml	Fermentum Mobile
FM53	Ale	Liquid	92.11 ml	Moje

## Notes

- butelkowane z 4g glukozy na 0,5 litra

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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