

# Grodziskie q

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **18**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **31.2 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	5 kg (89.3%)	80 %	4
Adjunct	Rice Hulls	0.3 kg (5.4%)	1 %	0
Grain	Weyermann - Melanoiden Malt	0.3 kg (5.4%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	30 min	7.1 %
Boil	Oktawia	25 g	15 min	7.1 %
Whirlpool	Oktawia	100 g	20 min	7.1 %
Whirlpool	Puławski	100 g	20 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kosher Salt	15 g	Primary	1 day(s)
Flavor	Whole Coriander	15 g	Primary	1 day(s)

Water Agent	Lactic Acid	100 g	Primary	1 day(s)
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