

# Grodziskie V2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **17**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (58.8%)	80 %	3
Grain	Pilzneński	0.7 kg (41.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	whirfloc	0.2 g	Boil	10 min