

# Grodziskie z Płaskurki

- Gravity **7.1 BLG**
- ABV ---
- IBU **26**
- SRM **3.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Wędzona Płaskurka | 1.1 kg (33.3%) | 40 %  | 8   |
| Grain | Pszeniczny        | 1.8 kg (54.5%) | 85 %  | 4   |
| Grain | Pilzneński        | 0.4 kg (12.1%) | 81 %  | 4   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 30 min | 4 %        |
| Boil    | Marynka               | 10 g   | 30 min | 13.5 %     |
| Boil    | Saaz (Czech Republic) | 25 g   | 10 min | 4 %        |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-33 | Wheat | Dry  | 11.5 g | ---        |

## Extras

| Type | Name           | Amount | Use for | Time   |
|------|----------------|--------|---------|--------|
| Herb | Marzanka/Słano | 80 g   | Boil    | 20 min |