

# Grodzisz #1

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **22**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Keep mash **0 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	4 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	35 min	14.5 %
Boil	Simcoe	25 g	0 min	14.5 %
Dry Hop	Simcoe	40 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W 33	Wheat	Dry	11 g	---

## Notes

- Nagzaowanie 3.0  
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