

# Grodzisz 18

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **14**
- SRM **2.5**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **29.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **38.3 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield  | EBC |
|-------|------------------------------------|----------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (43.5%)   | 80 %   | 3   |
| Grain | Strzegom Pilzneński                | 2.5 kg (54.3%) | 80 %   | 4   |
| Grain | Acid Malt                          | 0.1 kg (2.2%)  | 58.7 % | 6   |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Lomik | 30 g   | 60 min | 3.8 %      |
| Aroma (end of boil) | Lomik | 20 g   | 20 min | 3.8 %      |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory |
|-------------------|------|--------|--------|------------|
| Grodziskie z piwa | Ale  | Liquid | 700 ml | ---        |

## Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Flavor | Suska Sechłońska | 200 g  | Boil    | 20 min |