

GRODZISZ

- Gravity **6.8 BLG**
- ABV **2.6 %**
- 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 **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.7 kg (23.3%)	80 %	3
Grain	Pszeniczny	1 kg (33.3%)	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (33.3%)	81 %	4
Grain	Viking Malt Wędzony Czereśnią	0.3 kg (10%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Boil	Lomik	20 g	20 min	3.8 %
Dry Hop	Mosaic	15 g	5 day(s)	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	SKÓRKA POMARAŃCZY	10 g	Boil	5 min
Spice	KOLENDRA	10 g	Boil	5 min
Fining	mech irlandzki	10 g	Boil	5 min