

# Grodzisz

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **12**
- SRM **2.6**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type    | Name                               | Amount        | Yield | EBC |
|---------|------------------------------------|---------------|-------|-----|
| Grain   | Grodziski pszeniczny wędzony dębem | 3 kg (71.4%)  | 80 %  | 3   |
| Grain   | Strzegom Pilzneński                | 1 kg (23.8%)  | 80 %  | 4   |
| Adjunct | łuska ryżowa                       | 0.2 kg (4.8%) | 1 %   | 0   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 10 g   | 60 min | 11 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| lutra | Ale  | Dry  | 4 g    | ---        |