

grodzisz

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **21**
- SRM **2.3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **5.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

Steps

- Temp **38 C**, Time **30 min**
- Temp **52 C**, Time **50 min**
- Temp **63 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **2.7 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **30 min** at **38C**
- Keep mash **50 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **7.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Łuska ryżowa	0.055 kg (6.1%)	--- %	2
Grain	Grodziski pszeniczny wędzony dębem	0.84 kg (93.9%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	LUB/N.Tomyski	5 g	5 min	5 %
Boil	Nelson Sauvín	4 g	50 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
fermentis S-33	Wheat	Dry	3.28 g	---