

Grodzisz milionowy

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **33**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **8 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.92 kg (100%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 30 min | 6.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 0 min | 3.2 % |