

Grodzisz oszukany torf 50%

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **21**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **39 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **31.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **39 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Wheat, Torrified | 2.64 kg (50%) | 79 % | 4 |
| Grain | Viking Wheat Malt | 2.64 kg (50%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Tettnang | 25 g | 90 min | 4 % |
| Boil | Tettnang | 25 g | 30 min | 4 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 25 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 15.18 g | Fermentis |