

# Grodzisz v 1.0

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **15**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **38 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **10 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (25%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (12.5%)	80 %	6
Grain	Słód Wędzony Steinbach	2 kg (50%)	80 %	5
Adjunct	Pszenica niestodowana	0.5 kg (12.5%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	25 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM51 Grodzie Dębowe	Wheat	Liquid	50 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	karuk	2 g	Secondary	6 day(s)
2 korki				