

## Growar v2

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **26**
- SRM **3.2**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (69.4%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	1 kg (27.8%)	82 %	10
Grain	Peat Smoked Malt	0.1 kg (2.8%)	74 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Puławski	20 g	60 min	7.7 %
Boil	Puławski	10 g	15 min	7.7 %
Aroma (end of boil)	Puławski	10 g	1 min	7.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	100 ml	Fermentum Mobile