

GrowJish

- Gravity **7.8 BLG**
- ABV ---
- IBU **27**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **75 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **30 min** at **75C**
- Keep mash **2 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2 kg (61.5%)	80 %	4
Grain	Viking Pale Ale malt	0.3 kg (9.2%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.95 kg (29.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Boil	Lomik	25 g	25 min	3.8 %
Boil	Lomik	25 g	10 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Syrop z kwiatu czarnego bzu	200 g	Secondary	6 day(s)
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