

Modern Grodziskie 2

- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **51**
- SRM **2.9**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **55 C**, Time **25 min**
- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **25 min** at **55C**
- Keep mash **45 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.75 kg (46.7%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1.25 kg (33.3%) | 80 % | 6 |
| Grain | Weyermann - Grodziski | 0.25 kg (6.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (13.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | talus | 10 g | 30 min | 9.3 % |
| Boil | Książęcy | 20 g | 30 min | 7 % |
| Whirlpool | Talus | 20 g | 60 min | 9.3 % |
| Whirlpool | Książęcy | 60 g | 60 min | 7 % |
| Dry Hop | Talus | 15 g | 4 day(s) | 9.3 % |
| Dry Hop | Książęcy | 50 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |