

# Morning Wood Brew

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **22**
- SRM **2.1**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **63 C**, Time **35 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **35 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.3 kg (52%)	80 %	3
Grain	Pszeniczny	0.8 kg (32%)	85 %	4
Grain	Pilzneński	0.4 kg (16%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Boil	Lomik	20 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Notes

- Warzone 22.05

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May 22, 2023, 11:54 PM