

# Pełzacz - Grodziskie

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **20**
- SRM **2.9**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (85.7%)	80 %	3
Grain	Wędzony bukiem Viking Malt	0.5 kg (14.3%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	30 g	60 min	4 %
Boil	Tomyski	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile

## Notes

- 0,5 kg łuski ryżowej. Litrowy starter 10 Blg na 48 godzin  
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