

Piwo Grodziskie

- Gravity **9.3 BLG**
- ABV ---
- IBU **32**
- SRM **3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **50 C**, Time **49 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **30 min**

Mash step by step

- Heat up **4.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **49 min** at **50C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.75 kg (50%) | 80 % | 3 |
| Grain | Pilzński | 0.75 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 70 min | 4 % |
| Boil | Lublin (Lubelski) | 10 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 16 g | Safbrew |