

# Polski Grodzisz

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (83.3%)	80 %	3
Grain	Płatki owsiane	0.5 kg (16.7%)	65 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	40 min	11.5 %
Whirlpool	Izabella	50 g	20 min	5.4 %
Dry Hop	Izabella	68 g	2 day(s)	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	1 ml	Fermentum Mobile