

# Wiśniowy Grodzisz

- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **2.6**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **97 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (50%)	80 %	3
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	50 g	0 min	11 %
Boil	lunga	14 g	60 min	11 %
Boil	lunga	10 g	10 min	11 %
Whirlpool	lunga	20 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnia	100 g	Boil	20 min