

100% Brett Grodzisz

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **21**
- SRM **4.3**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-------------|--------|-----|
| Grain | Smoked wheat Malt | 3 kg (100%) | 80.5 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lomik | 35 g | 60 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale | Liquid | 125 ml | Wyeast Labs |