

## # 19 Grodzie 2.0

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM ---
- Style **Grodziskie/Graetzer**

### 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 **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name  | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Słód pszeniczny wędzony drewnem dębowym - Viking Malt | 2.5 kg (100%) | --- % | --- |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 5 min  | 4 %        |

### Yeasts

| Name                          | Type  | Form | Amount | Laboratory |
|-------------------------------|-------|------|--------|------------|
| Bulldog B49<br>Bavarian Wheat | Wheat | Dry  | 6 g    | ---        |