

## #25 Grodziskie v.1

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **31**
- SRM **2.9**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **38 C**, Time **60 min**
- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **50 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **41C**
- Add grains
- Keep mash **60 min** at **38C**
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **70C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny wędzony Weyermann	3.4 kg (100%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %
Boil	Super Pride	10 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33 (starter)	Ale	Liquid	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	10 g	Mash	120 min