

### 3# Zadyma w stylu Grodziskie

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **16**
- SRM **2.6**
- Style **Grodziskie**

#### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

#### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

#### Steps

- Temp **52 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

#### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

#### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszoniczny             | 1.4 kg (50%)   | 85 %  | 4   |
| Grain | Słód Wędzony Steinbach | 0.8 kg (28.6%) | 80 %  | 5   |
| Grain | Pilzneński             | 0.6 kg (21.4%) | 81 %  | 4   |

#### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |

#### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Safbrew    |

#### Notes

- Refermantacja - 3g cukru / butelkę  
*Feb 7, 2018, 11:27 PM*