

## 32. Grodziskie

- Gravity **6.8 BLG**
- ABV ---
- IBU **20**
- SRM **3.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **71C**
- Keep mash **1 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (74.1%)	80 %	3
Grain	Pilzneński	0.5 kg (18.5%)	81 %	4
Grain	Abbey Malt Weyermann	0.2 kg (7.4%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Chinook	10 g	20 min	13 %
Whirlpool	Chinook	10 g	1 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Voss	Ale	Slant	66 ml	Fermentum Mobile

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Ostatecznie 20l, 7,7blg.  
Dodane ok. 80ml gęstwy.  
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