

Brett Grodziskie

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **23**
- SRM **2.6**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Weyermann - Grodziski | 4 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Oktawia | 25 g | 60 min | 9.2 % |
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 0 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|--------|--------|---------------|
| The Yeast Bay - Lochristi Brettanomyces Blend | Ale | Liquid | 35 ml | The Yeast Bay |

Drożdże namnożone w starterze 0.9 l - 10 Blg.