

Gród Lina

- Gravity **10 BLG**
- ABV **4 %**
- IBU **15**
- SRM **3.3**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Weyermann - Grodziski | 1.4 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Pilzneński | 0.7 kg (33.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Lomik | 10 g | 50 min | 3.8 % |
| Boil | Lomik | 10 g | 15 min | 3.8 % |
| Aroma (end of boil) | Oktawia | 21 g | 1 min | 7.1 % |
| Aroma (end of boil) | Lomik | 12 g | 1 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 50 ml | Fermentum Mobile |