

Grodzish me?

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **27**
- SRM **3.8**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (57.1%)	85 %	4
Grain	Wędzony bukiem Viking Malt	1 kg (28.6%)	82 %	10
Grain	Monachijski	0.25 kg (7.1%)	80 %	16
Grain	Strzegom Wiedeński	0.25 kg (7.1%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	25 g	70 min	7 %
Boil	Perle	5 g	35 min	7 %
Whirlpool	Challenger	20 g	1 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa bavaria wheat	Wheat	Dry	11 g	gozdawa