

## Grodziski v.3

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- Gravity **8 BLG**
- ABV ---
- IBU **34**
- SRM **3.5**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Weyermann - Grodziski  | 2 kg (62.5%)  | 80 %  | 4   |
| Grain | Słód Wędzony Steinbach | 1 kg (31.3%)  | 80 %  | 5   |
| Grain | Melanoiden Malt        | 0.2 kg (6.3%) | 80 %  | 39  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 20 g   | 30 min   | 10 %       |
| Boil    | Chinook | 30 g   | 10 min   | 10 %       |
| Dry Hop | Chinook | 50 g   | 7 day(s) | 10 %       |

### Yeasts

| Name                | Type  | Form   | Amount | Laboratory       |
|---------------------|-------|--------|--------|------------------|
| FM51 Grodzie Dębowe | Wheat | Liquid | 30 ml  | Fermentum Mobile |