

Grodziski

- Gravity **8 BLG**
- ABV ---
- IBU **12**
- SRM **2.4**
- Style **Grodziskie/Graetzer**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **41.7 liter(s)** of **76C** water or to achieve **55.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	6 kg (80%)	80 %	3
Grain	Słód Wędzony Steinbach	0.5 kg (6.7%)	80 %	5
Grain	Briess - 2 Row Carapils Malt	0.5 kg (6.7%)	75 %	3
Adjunct	Barley Hulls	0.5 kg (6.7%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	45 min	7 %
Aroma (end of boil)	Puławski	25 g	5 min	8.9 %
Dry Hop	Puławski	25 g	5 day(s)	8.9 %
Dry Hop	Oktawia	25 g	5 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	150 ml	Fermentum Mobile
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile

FM40 Pszeniczny Łan	Wheat	Liquid	150 ml	Fermentum Mobile
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