

# grodziskie 17

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **27**
- SRM **3.1**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (63.5%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	1.15 kg (36.5%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	55 min	9.4 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Bavarian Wheat 11	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
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Flavor	imbir	40 g	Boil	15 min
Flavor	mięta	50 g	Boil	10 min
Fining	mech irlandzki	4 g	Boil	10 min