

## Grodziskie #19/20

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **22**
- SRM **2.7**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	3.4 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	58 min	5 %
Boil	Lublin (Lubelski)	25 g	50 min	2.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	550 ml	Fermentum Mobile