

# Grodziskie 2024

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **24**
- SRM **2.2**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **35 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.4 kg (73.7%)	81 %	3
Grain	Pszeniczny	0.5 kg (26.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.6 %
Boil	Lomik	15 g	10 min	4 %
Aroma (end of boil)	Lomik	10 g	1 min	4 %

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=X4TRGXX>  
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